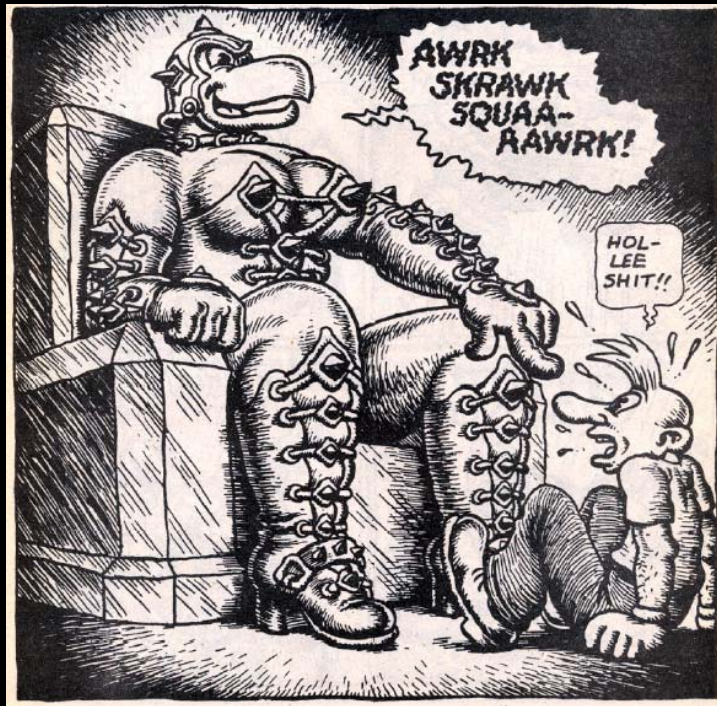


The Comics Library 35

Robert Crumb's Comics & Stories Volume 1



**Zap Comix 0 (1967), Robert Crumb's Comics And Stories 1 (1969),
Motor City Comics 1-2 (1969-1970), Big Ass Comics 1-2 (1969-1971), Despair (1970),
Mr. Natural (1971), Your Hyltone Comix (1971), Fritz Bugs Out (1972), XYZ Comics (1972),
Artistic Comics (1973), Black And White Comics (1973), El Perfecto Comics (1973),
Uneeda Comix (1973), Eat It (1974), Dirty Laundry Comics 1-2 (1974-1977),
Home Grown Funnies (1977), The People's Comics (1977)**

Robert Crumb

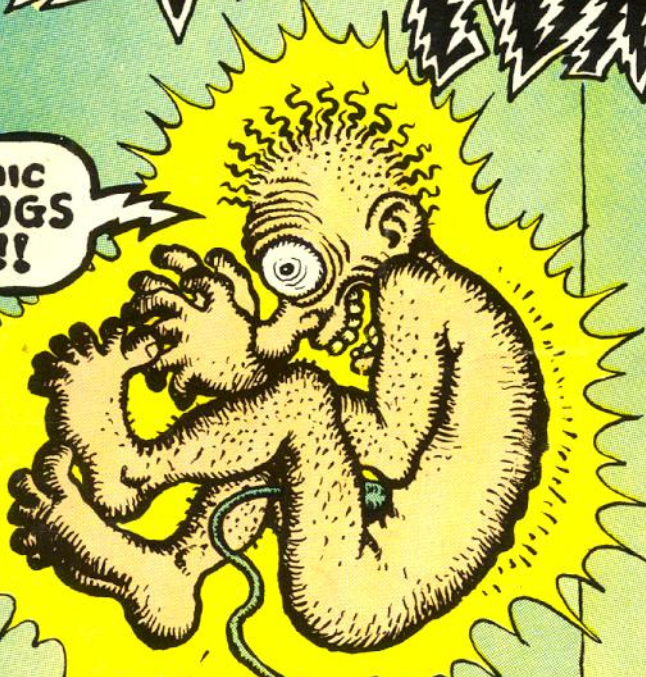
with Aline Kominsky, Dana Crumb, Sherry Cohen, Harvey Pekar



NO. 0

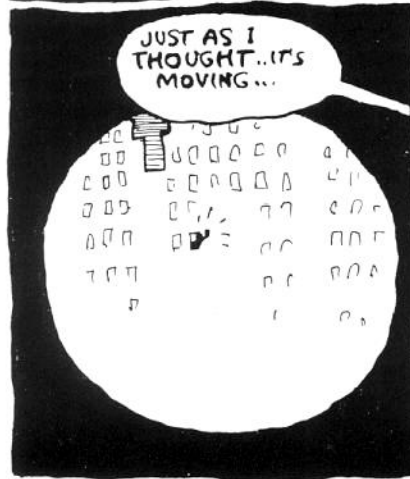
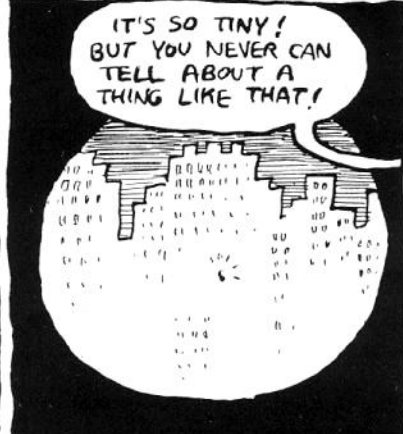
60
CENTS

THE COMIC
THAT PLUGS
YOU IN!!



CRUMB

MR. SKETCHUM IS AT IT AGAIN!



NO ONE CAN EXPLAIN IT. NO ONE KNOWS WHO'S BEHIND IT OR WHAT THE PURPOSE IS. ALL WE CAN DO IS BE GRATEFUL FOR....

MEATBALL

THE FIRST KNOWN INCIDENT TOOK PLACE IN A DIME STORE IN JERSEY CITY BACK IN 1959. A MRS. YAHOOTIE AND A MRS. KNISH WERE HAVING A TERRIBLE FIGHT.



...WHEN SUDDENLY A VOICE CRIED OUT!



MRS. YAHOOTIE GOT HIT!



MEATBALL CHANGED HER LIFE. HER NAME IS NOW A HOUSEHOLD WORD. SHE HAS MADE DOZENS OF APPEARANCES ON TV AND RADIO AND HAS BECOME AMERICA'S FAVORITE MOTHER!



ALMOST TWO YEARS LATER IT HAPPENED AGAIN. A MACHINIST FOR DEMPSTER DUMPMASTER WAS HAVING ONE OF HIS NIGHTMARES ABOUT THE H-BOMB...



NOW THE GUY SPENDS ALL HIS TIME ANSWERING LETTERS AND PHONE CALLS FROM PEOPLE WANTING SPECIFIC DETAILS.

I JUST TELL THEM TO HAVE FAITH AND WAIT FOR MEATBALL!

RING!
RING!

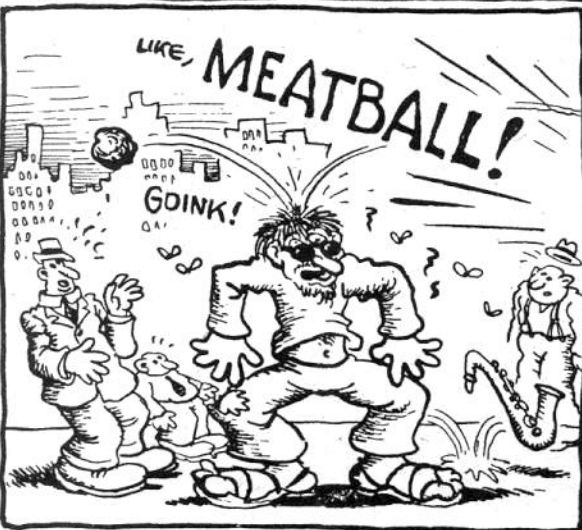


THEN THERE WAS THE BEATNIK WHO WAS ALWAYS HIGH...



LIKE, MEATBALL!

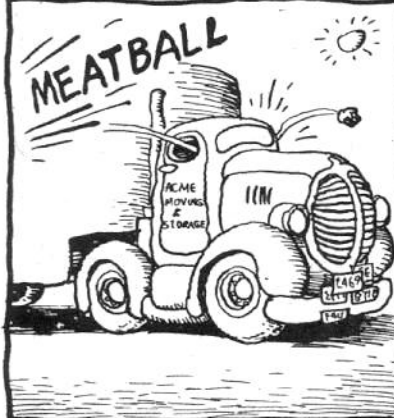
GOINK!



ALL RIGHT!



AROUND THREE YEARS AGO, MEATBALLS BEGAN STRIKING MORE FREQUENTLY.



PEOPLE IN ALL WALKS OF LIFE WERE GETTING HIT



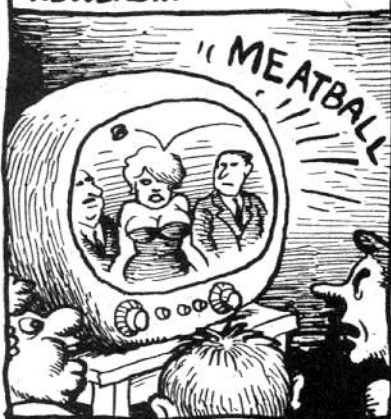
RESPECTED MEN IN HIGH PLACES WERE GETTING HIT.



BERTRAND RUSSELL GOT HIT.



KIM NOVAK GOT HIT ON TV IN FRONT OF MILLIONS OF VIEWERS...



ARTICLES BEGAN TO APPEAR IN MAGAZINES. NOTED EXPERTS STATED THEIR VIEWS.



SPEECHES WERE MADE BY MEN OF GOVERNMENT... COMMITTEES FORMED... INVESTIGATIONS STARTED...



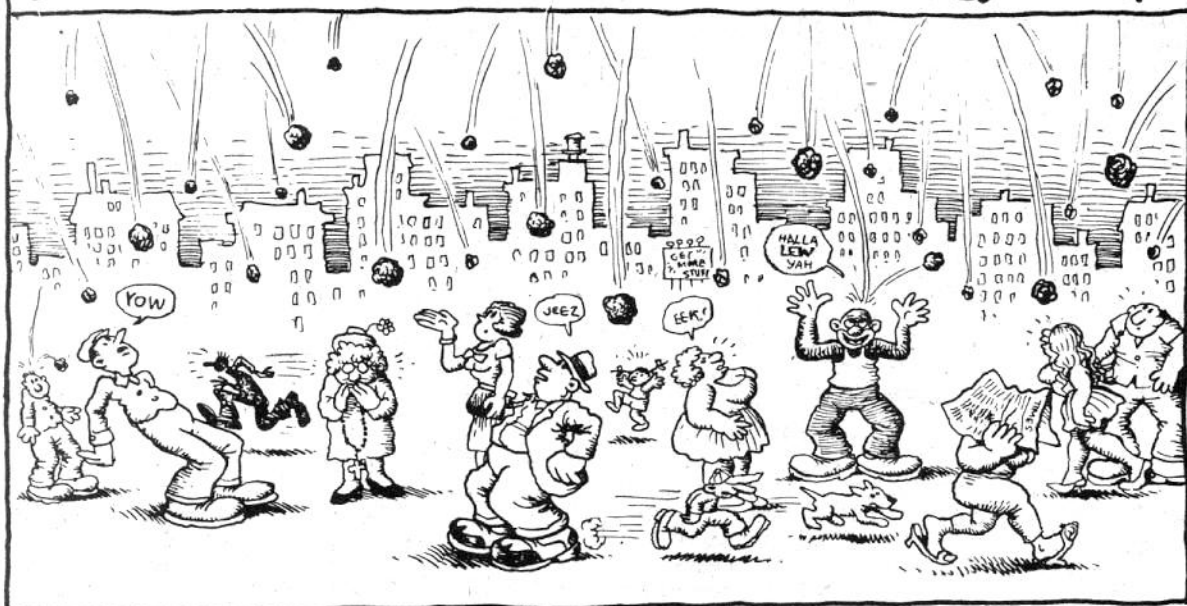
THE POLICE PICKED UP SUSPICIOUS CHARACTERS BELIEVED TO BE INVOLVED IN THE MEATBALL "PLOT."



THEN ONE SMOGGY TUESDAY IN LOS ANGELES, AROUND 12 NOON, EVERYONE IN THE DOWNTOWN AREA HEARD THE CRY... WHAT FOLLOWED IS HISTORY.



IT RAINED MEATBALLS IN DOWNTOWN LOS ANGELES FOR ALMOST 15 MINUTES!



THOUSANDS OF PEOPLE ALL WERE HIT AT THE SAME TIME



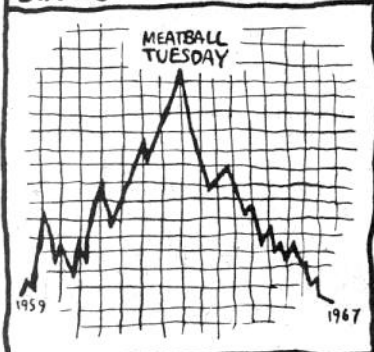
THERE WAS RIOTING AND LOOTING AND DANCING IN THE STREETS AND A LOT OF GIGGLING!



COPS BUSTED HEADS BUT THEY COULDN'T STOP WHAT HAD HAPPENED.



SINCE "MEATBALL TUESDAY" IT APPEARS THAT THE NUMBER OF INSTANCES HAS STARTED TO TAPER OFF...

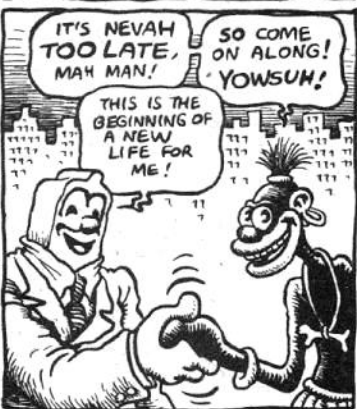


FOR MANY OF THOSE WHO HAVEN'T YET ENCOUNTERED THE MEATBALL, THE DECLINE IS A CONSTANT SOURCE OF ANXIETY AS THEY WAIT AND HOPE THAT SOME FINE DAY THEY TOO.....BUT ALAS...



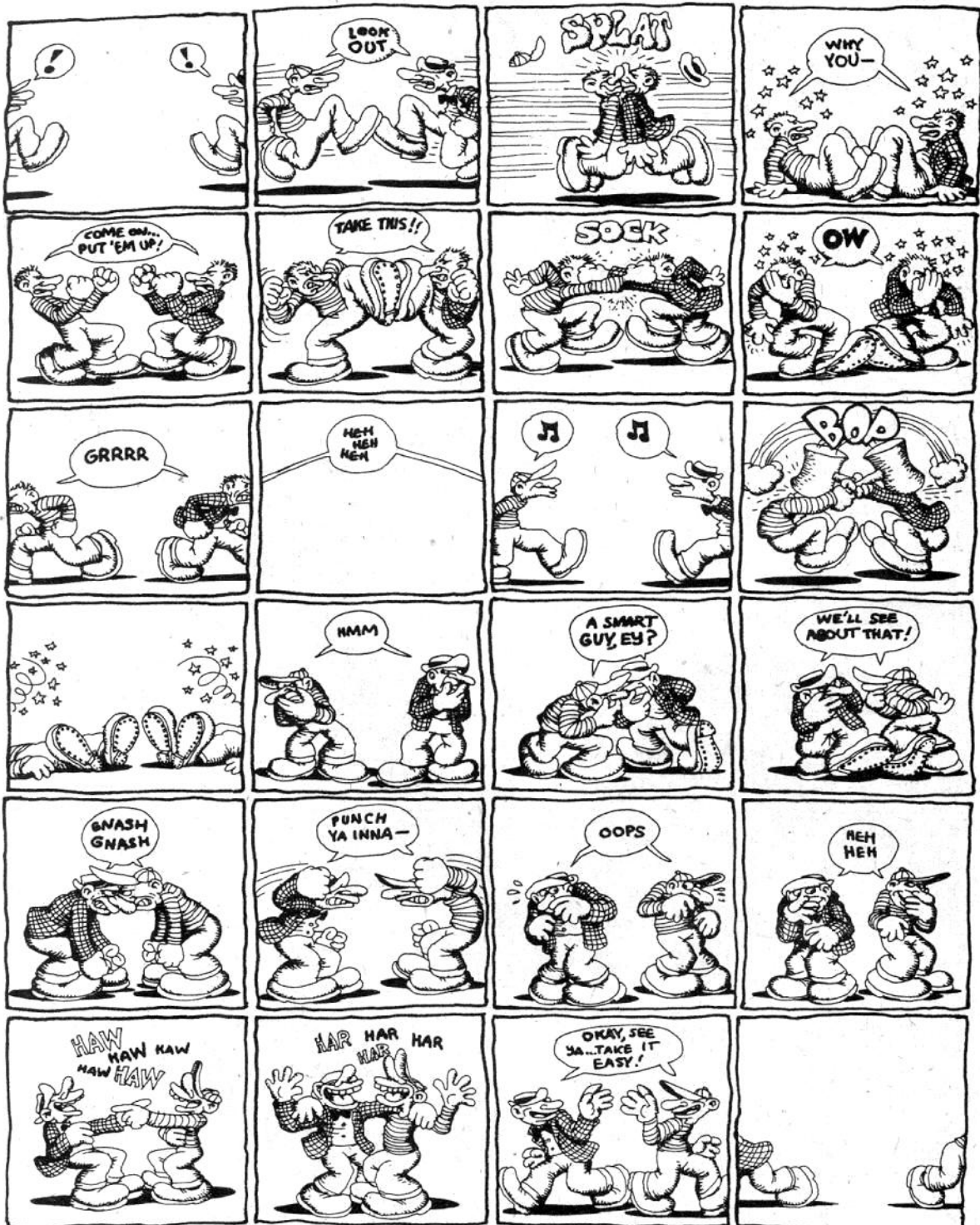
MEATBALL DOESN'T WORK THAT WAY!





ITZY and BITZY

in "CAUSE and EFFECT"

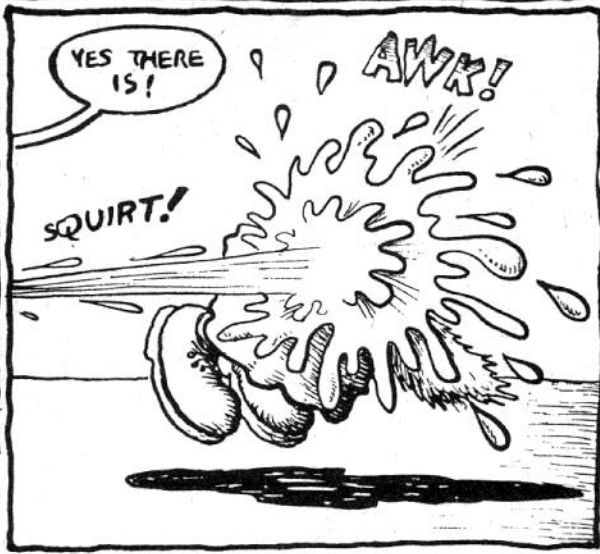
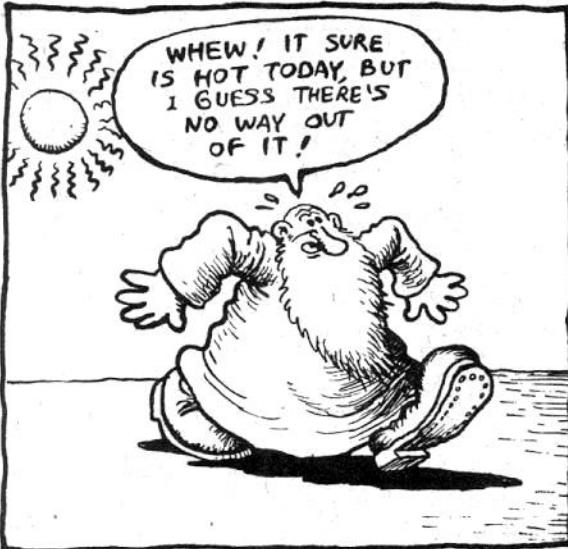


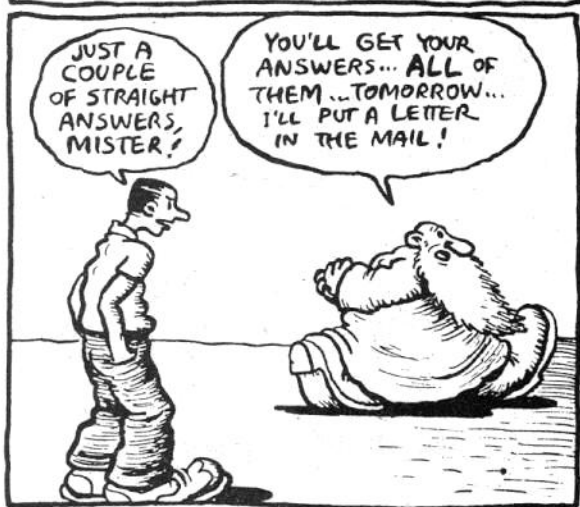
Mr. Natural

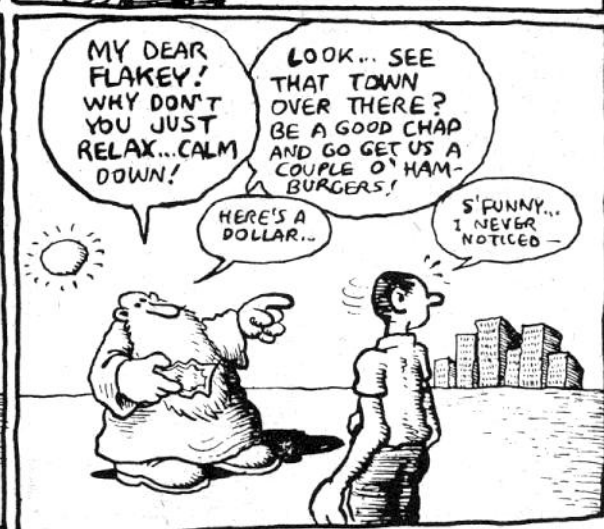
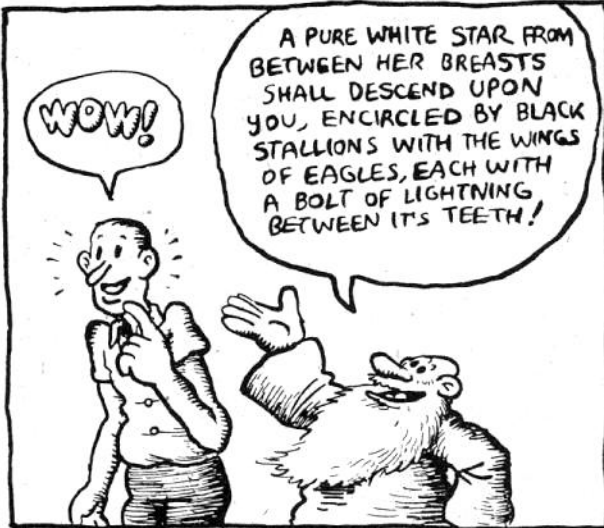
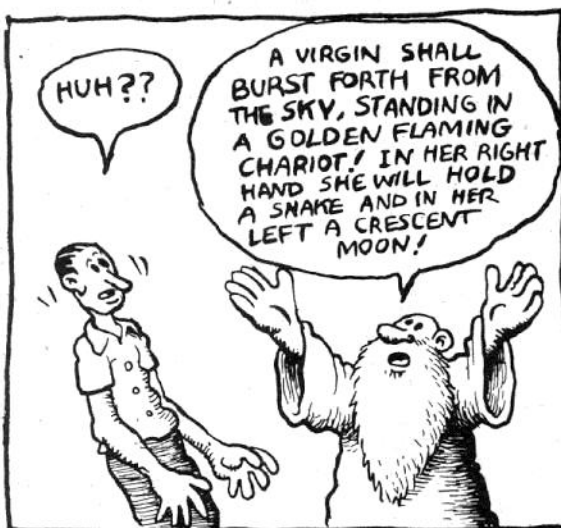
in
Death Valley

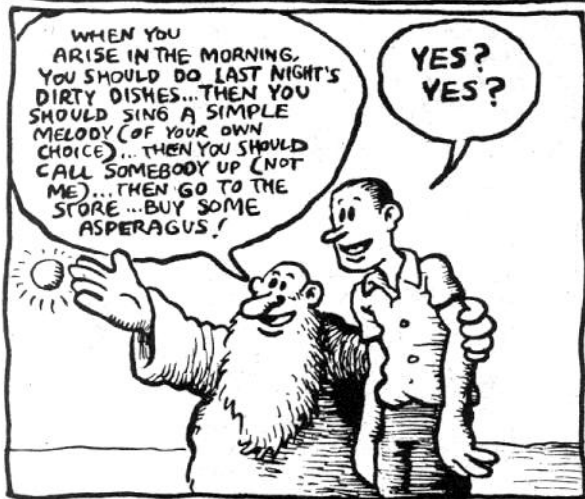


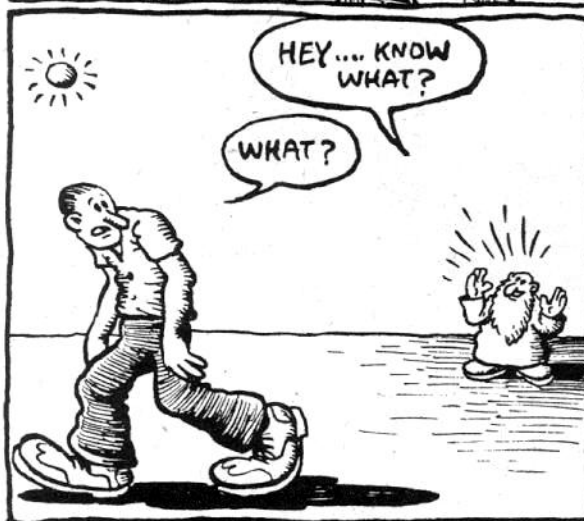
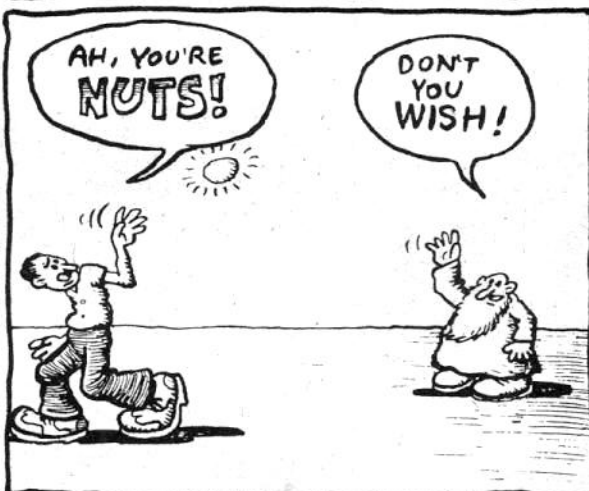
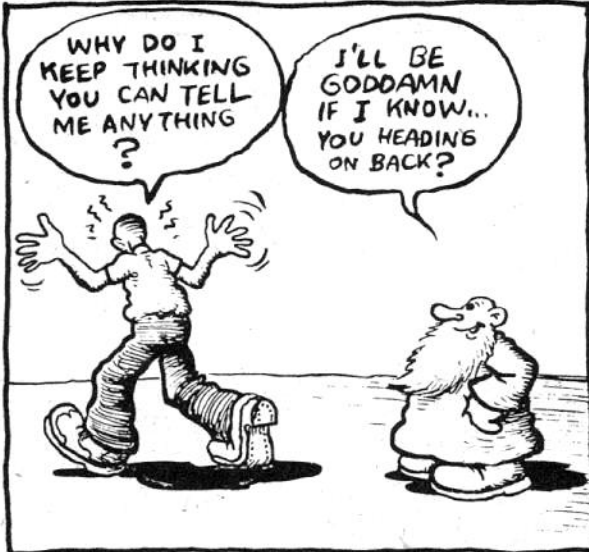
THE GREAT MAN
(AN EX-TAXICAB DRIVER
FROM AFGHANISTAN)
HAS BEEN MEDITATING
IN THE DESERT
FOR FORTY DAYS!
HOW DOES HE DO IT!?



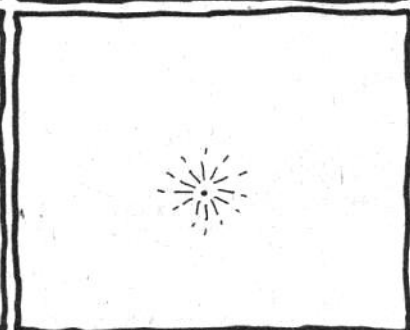
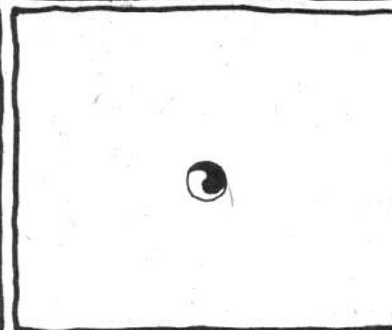
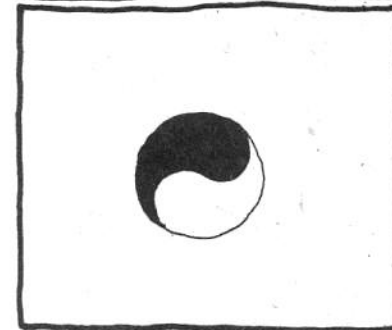
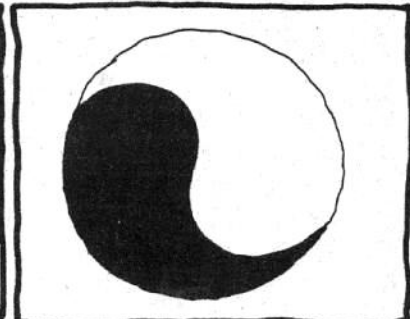
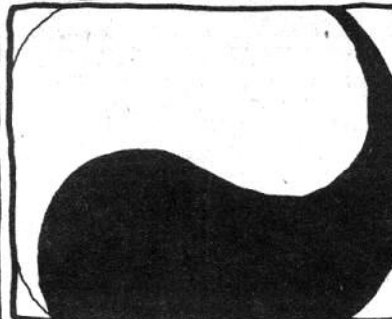
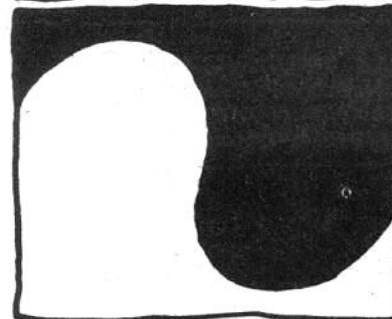
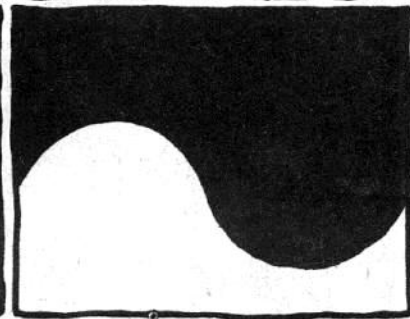
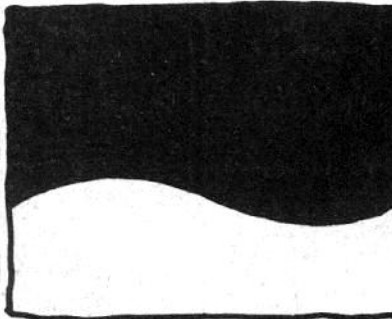
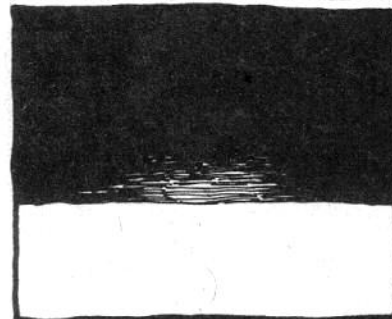
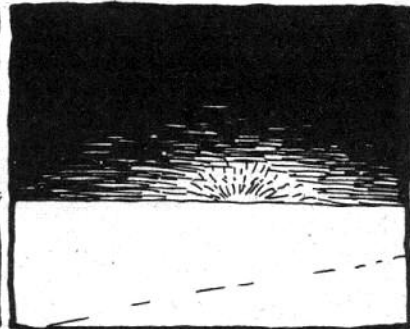
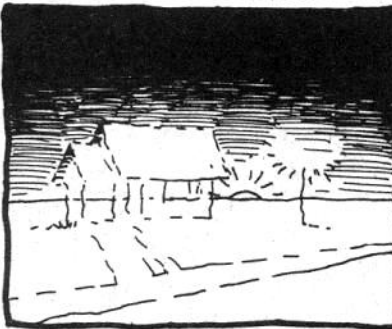








Kozmic Kapers



"DUCKS YAS YAS"

"MAMA BOUGHT A ROOSTER
THOUGHT IT WAS A DUCK
BROUGHT IT TO THE TABLE WITH
ITS LEGS STRAIGHT UP."
—OLIVER COBB'S
RHYTHM KINGS, 1927

THIS IS A STORY ABOUT BIG
CITY BLUES ABOUT THE STONED
OUT GURUS, HOPPED-UP SAINTS
AND FLUNKED OUT HIPSTERS
WHO ROAM THE STARK
STREETS AND STAY UP ALL
NIGHT AND DON'T WATCH
TELEVISION!

"SITTING AROUND FEELING
WHAT I CALL MERGED."



SPANISH EDDY WAS HERE
AN HOUR AGO.



SON OF A BITCH KNOCKS ON THE
DOOR AND SAYS "IT'S SPANISHEDDY.
I'VE COME TO TAKE YOU OFF!"
A REAL GENTLEMAN!



EVERYTHING I EVER OWNED
HAS BEEN "BORROWED!"
THERE GO THE SIRENS AGAIN!



MAKES ME SHAKE
ALL OVER!!



I CAN FEEL BAD VIBRATIONS
CREEPING IN THROUGH THE CRACKS!
MAN, IT BRINGS ME DOWN!



SMILIN' ED IS DEAD!
GONE FOREVER! SHIT!



WENT OUT TO CALL THIS CHICK
IN JERSEY CITY...MAYBE SHE
CAN SEND ME SOME BREAD!



I'M OUT ON THE STREET...TRIED
TO BUM A NICOTINE STICK BUT
THEY EDGE AWAY FROM ME!



I GOT VERY PARANOID! I
WAS SURE THIS COP KNEW
WHERE I WAS AT!



WHAT I DIDNT NEED RIGHT
THEN WAS TO GET BUSTED! I
DUCKED INTO THE SUBWAY AND
TOOK AN EXPRESS TO CONEY
ISLAND!



CUT OUT OF THERE AND MADE A
DECISION TO GO BACK TO MY WIFE!



CALLED BUT NO ANSWER! SO
SCREW THE BITCH! WHO
NEEDS THE HASSLE!



A CRAZY MOTHERFUCKER WAS
WALKING ALONG BLOWING HYS-
TERICAL SAX! JUST JIVED MY MIND!



A REAL SUCKER! I MEAN, THAT
JOHN WAS NARROW MINDED!



MET SOME CATS I KNOW...
WE SPLIT TO AN ALLEY TO
SMOKE SOME SHIT!



A SHARON WHAT'SER NAME
SAID SHE GOT SYPHILLUS FROM
A TOILET SEAT. BAD SCENE!



BOPPED OVER TO THE EAST SIDE WITH A DEALER NAME OF "TEEN-AGE RIC." WE NEEDED A BUZZ!



THE NARKS WERE LOOKING FOR TEEN-AGE RIC. HE INVITED ME TO HITCH IT WITH HIM OUT TO THE COAST.



FIRST RIDE WAS A WILD YOUNG KID IN A BIG OLD '51 HUDSON. WE DRANK WINE ALL THE WAY TO CINCINNATI!



TEEN-AGE RIC MOVED IN WITH A CHICK IN IOWA CITY. I HIT THE ROAD ALONE AND SAD.



DAYS LATER IN NEBRASKA, A BEAUTIFUL BLONDE HIGH SCHOOL CHICK WITH BIG TITS OFFERED ME SOME POP CORN!



MAN, I ALMOST FUCKED HER RIGHT THERE ON THE SIDEWALK! IT WAS TOO MUCH! GREAT GIRLS OUT THERE!



BUSTED IN NEW MEXICO ON A VAGRANCY, THIRTY DAYS IN JAIL SPENT FUCKING AROUND IN MY HEAD! WOW!



FINALLY WOUND UP ON OL' HAIGHT STREET, DROPPED ACID FOR THREE WEEKS! MAN, IT WAS INTERGALACTIC!



SPLIT OUTA THAT FREAK SHOW WITH A TRUCKLOAD OF ZEN MONKS. DOIN' THE SPIRITUAL THING UP IN THE MOUNTAINS! WHAT-EVER'S RIGHT, MAN! WOW!



I'M GETTIN' TIRED OF RUNNIN' ROUND THIS OL' CITY!

HONK!

OOPS! BLAM!

BOING

TIMES ARE TOUGH...

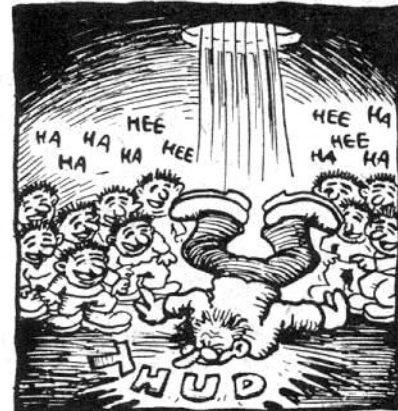
HA HA HEE HEE HA HA

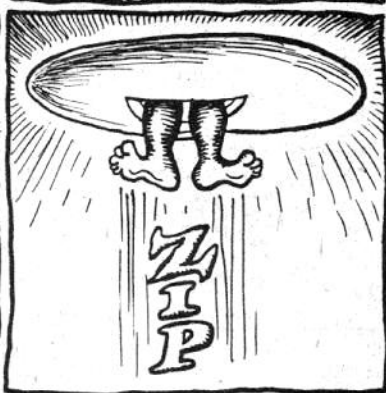
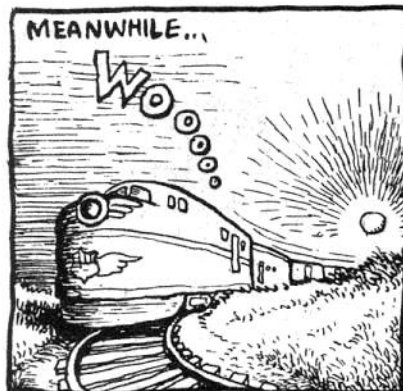
THUD

SEWER SNOIDS! YOW! THOSE FUCKERS MAKE ME PARANOID!

VERY FUNNY, SNOIDS!

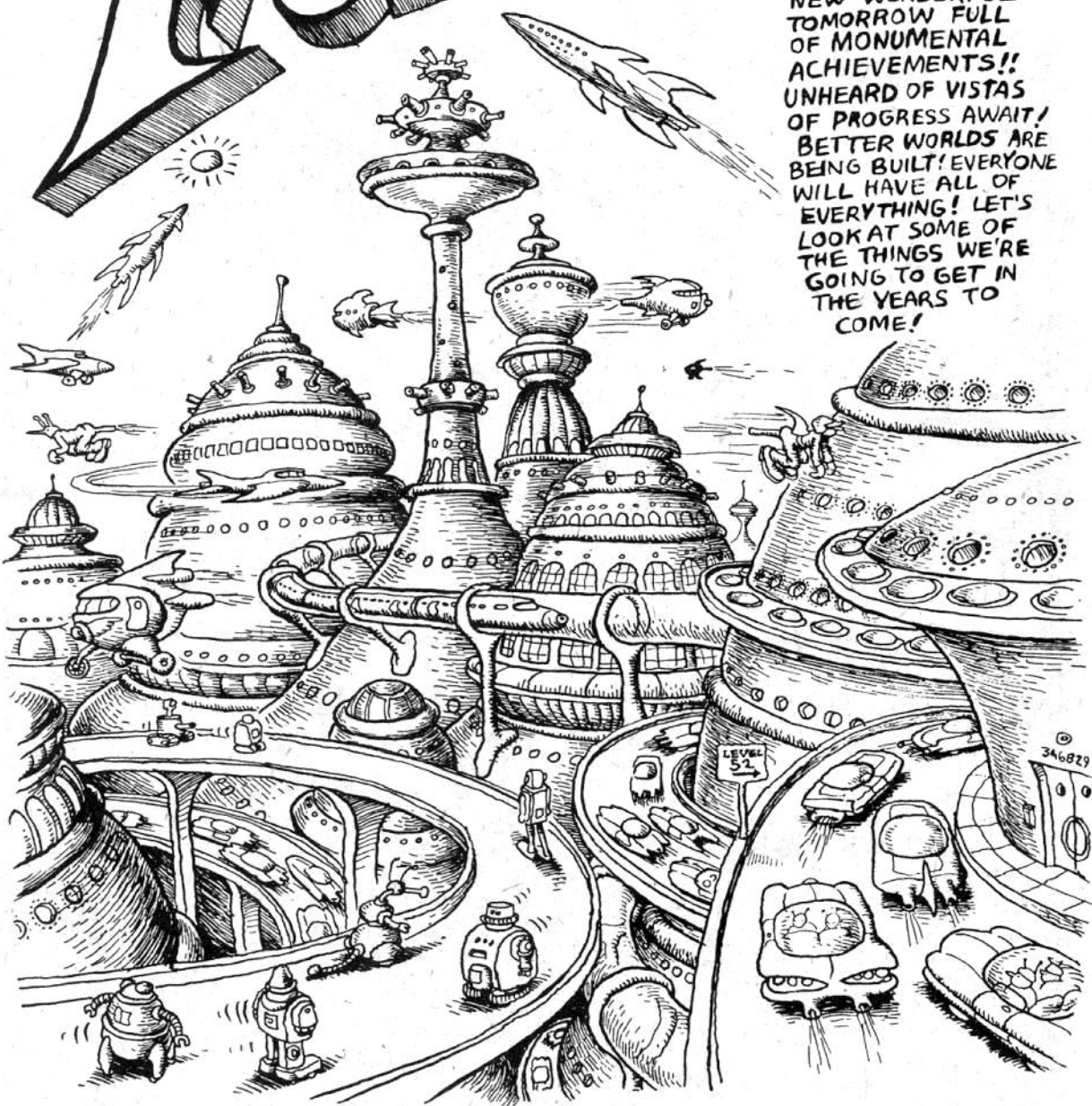
HA HEE HEE HEE HA HA HA HA



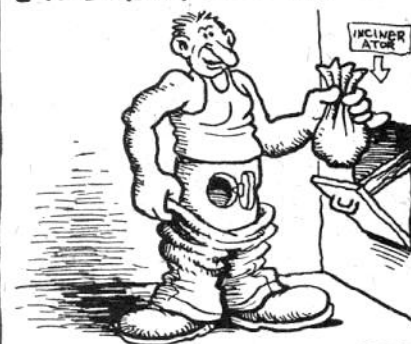


WORLD OF TOMORROW

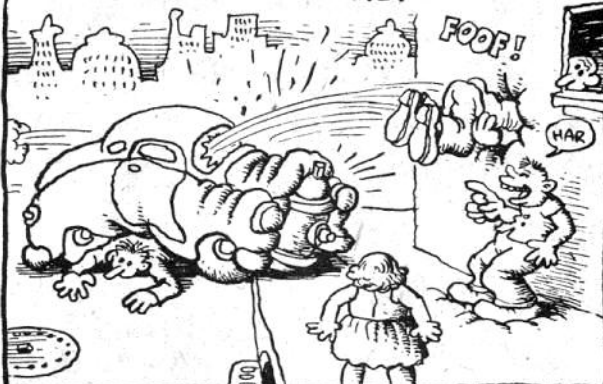
THERE'S A BIG
NEW WONDERFUL
TOMORROW FULL
OF MONUMENTAL
ACHIEVEMENTS!!
UNHEARD OF VISTAS
OF PROGRESS AWAIT!
BETTER WORLDS ARE
BEING BUILT! EVERYONE
WILL HAVE ALL OF
EVERYTHING! LET'S
LOOK AT SOME OF
THE THINGS WE'RE
GOING TO GET IN
THE YEARS TO
COME!



**YOU WON'T HAVE TO SHIT ANYMORE!
BOWELS WILL BE REMOVED AT BIRTH
AND A SANITIZING DISPOSAL UNIT IN-
STALLED. NEEDS EMPTYING ONLY ONCE A
MONTH. NO MORE WORRY ABOUT SMELLY
EXCREMENT! GOOD-BYE TOILET!!**



**BUILDINGS, CARS WILL BE SOFT PLASTIC.
STREETS WILL BE SOFT PLASTIC. ACCIDENTS
WILL BE A THING OF THE PAST. NOBODY
WILL GET HURT ANYMORE!**



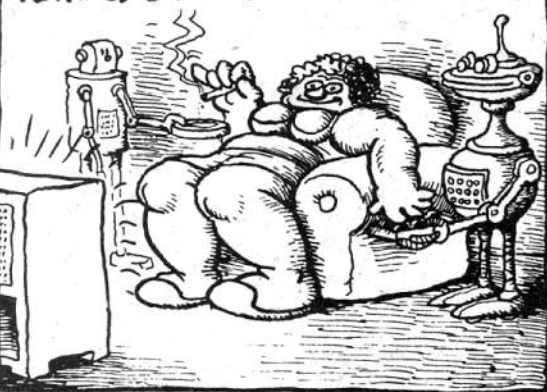
**NO MORE HEAT AND COLD, NIGHT AND
DAY. CITIES WILL HAVE ROOM TEMPER-
ATURE ALL THE TIME. LIGHTING WILL
BE SOFT, DIFFUSED. WARM SNOW
FOR CHRISTMAS!!**



**EVERYONE WILL BE TUNED IN TO EVERY-
THING THAT'S HAPPENING ALL THE TIME!
NO-ONE WILL BE LEFT OUT. WE'LL ALL BE
NORMAL!**



**NOBODY WILL WORK! ALL PRODUCTION,
DISTRIBUTION AND MAINTENANCE WILL
BE DONE BY COMPUTERIZED ROBOTS.
PEOPLE CAN SPEND ALL OF THEIR TIME
PLAYING, EATING, OR WATCHING TV!**



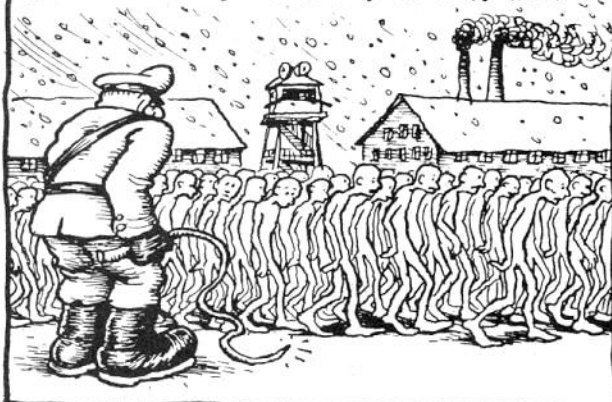
**...OR, THEY CAN FUCK!! SPECIAL FUCK-
ING ANDROIDS WILL BE AVAILABLE TO EVERY-
ONE! SOCIAL PROBLEMS WILL DISAPPEAR.
RISK OF INVOLVEMENT WITH THE OPPOSITE
SEX WILL BE ELIMINATED!**



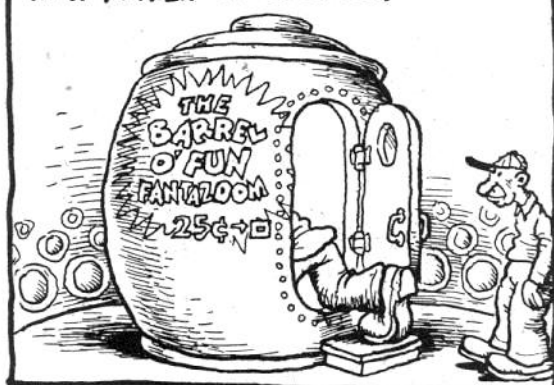
THE ANDROIDS WILL BE PUT TO OTHER GOOD USES. SADISTS CAN TORTURE THEM, CUT THEM UP, TEAR THEM TO PIECES!



MEN CAN BUILD THEIR OWN ARMIES, FIGHT THEIR OWN WARS, HAVE MASS EXECUTIONS, CONCENTRATION CAMPS, IF YOU PLEASE! ALL WITH ANDROIDS, WHO WON'T MIND A BIT!



IN FACT, YOU WILL HAVE THE WHOLE SPECTRUM OF EXPERIENCE AT YOUR FINGER TIPS. FANTASY MACHINES WILL MANUFACTURE ANY WORLD YOU ASK FOR IN A MATTER OF SECONDS!



BE A LOCOMOTIVE ENGINEER!



BE A SECRET AGENT!



BE A WHORE!



BE JESUS CHRIST!



CREATE YOUR OWN MASTERPIECES!



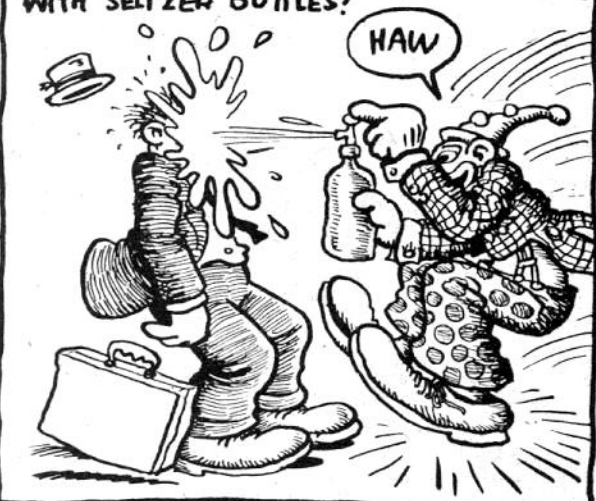
BLOW UP THE WORLD!!



JUST TO KEEP US ON OUR TOES, VAST ENTERTAINMENT NETWORKS WILL BE ORGANIZED THAT SPECIALIZE IN SURPRISE PRANKS! PEOPLE WILL GET TRIPPED!



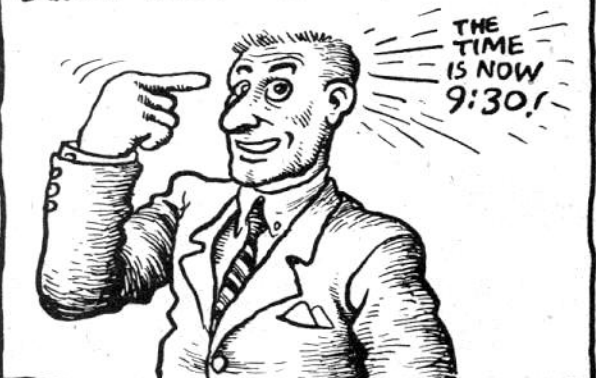
CLOWNS WILL APPEAR OUT OF NOWHERE WITH SELTZER BOTTLES!



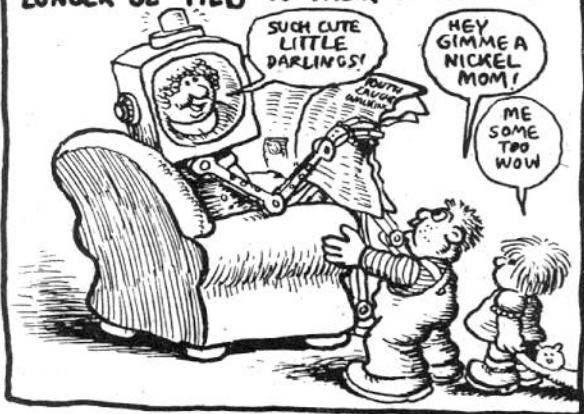
HOUSES WILL GET UP AND WALK AROUND! TREES WILL MAKE FACES! PEEL AN ORANGE AND SOCKO!



SOME OTHER ADVANCES: CLOCKS THAT YOU CAN HAVE PUT INSIDE YOUR HEAD SO THAT YOU'LL ALWAYS KNOW EXACTLY WHAT TIME IT IS!



BABY SITTING WILL BE DONE BY ROBOTS WITH TV HEADS THAT PLAY VIDEO TAPES OF MOM AND DAD. PARENTS WILL NO LONGER BE TIED TO THEIR CHILDREN!



MANY NEW SPORTS WILL BE INVENTED! KIDS WILL RISK THEIR LIVES IN DANGEROUS ROCKET DRAG RACES. SOME OF THESE JOBS WILL GO AS FAST AS 25,000 MPH!!



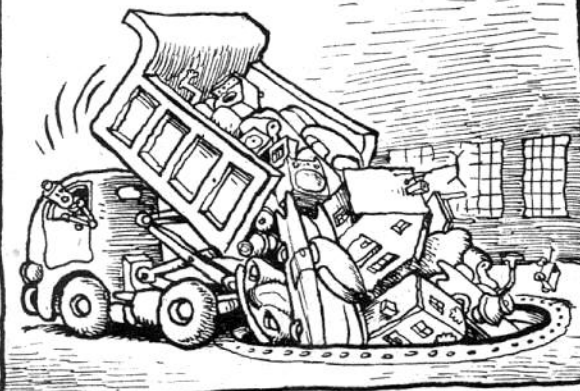
THERE'LL ALWAYS BE THE SEARCH FOR THE BIGGER KICK! GUYS WILL PLAY "CHICKEN" WITH SUICIDAL SOUPED-UP BODY ROCKETS!



OTHERS WILL JUST SIT AROUND ALL DAY PLAYING MIND GAMES!



ONCE A YEAR ALL THE OLD STUFF WILL BE GATHERED UP AND PUT INTO HUGE MACHINES WHICH WILL GRIND IT UP AND MAKE IT INTO NEW STUFF!



THE BED AS WE KNOW IT WILL BE REPLACED BY A SOFT, WARM, MOIST FOAM PLASTIC BLOB THAT YOU JUST DIVE INTO AND FALL ASLEEP WHILE IT UNDULATES SLOWLY IN AND OUT AND SOOTHING, SWEET MUSIC PLAYS.



YES, EVERYTHING WILL BE BEAUTIFUL, BUT WE'LL STILL HAVE TO REGULATE POPULATION GROWTH. SO WHEN YOU'RE 65 THEY'LL COME LOOKING FOR YOU WITH A PIE...NOT JUST AN ORDINARY PIE!!



A CYNIDE PIE!! WHAT A WAY TO GO!!



Ol' Uncle Uh Uh & his Garbage Truck



HERE COMES OL' UNCLE UH-UH AND HIS GARBAGE TRUCK!

LET'S MAKE A RUN FOR IT!

FEET, DO YA' STUFF!



MAN, HE IS UNDESIRABLE!



YOU'RE TOO LATE! THE KIDS ARE GONE, OL' UNCLE!

@*!!!



I'M ALWAYS TOO LATE! WHAT I WANT TO KNOW IS WHY?

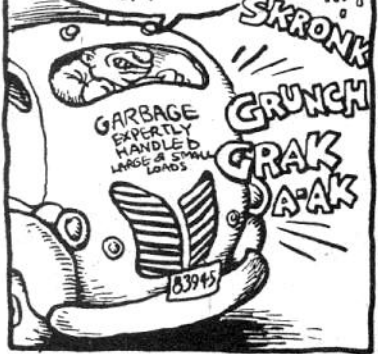


HEY! YOU'RE OVERBEARING IN THAT GARBAGE TRUCK, PAL!

WELL, LOOK OUT NEXT TIME!



GODDAMMIT! NOW THE TRANSMISSION IS ALL FOULED UP.



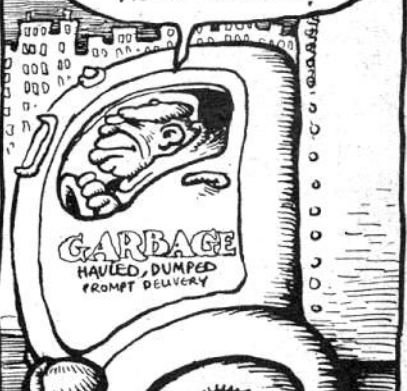
HEY GET THAT TRUCK ATTA HERE!

GWAN WIDJA!

YA GETTIN' GOBBIGE ALL OVER TH' PLACE!



WHEW! WOITA DAY! IT WAS ROUGH! I'LL GIT OUT AN' TRY AGAIN TAMORRA!



HELP BUILD A BETTER AMERICA!

NOW, YOU DON'T NEED A "SHRINK"
TO FLUSH OUT KARMIC CONJESTION!

GET STONED! *a modern miracle!*

*Here's
How!*

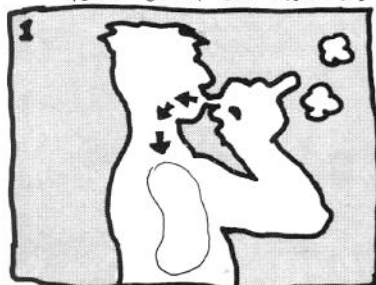
SMOKE AT LEAST TWO OF
THESE EVERY DAY FOR ONE
YEAR! THIS METHOD CAN'T FAIL!!



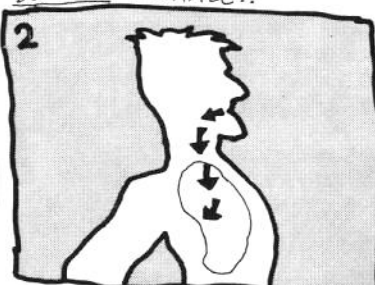
FIRST, TAKE A
GOOD LONG "DRAG" ON
YOUR "JOINT" OR "MUGGLE".

PULL ALL THAT GOOD SMOKE
DOWN INTO YOUR LUNGS.
DO NOT EXHALE!!

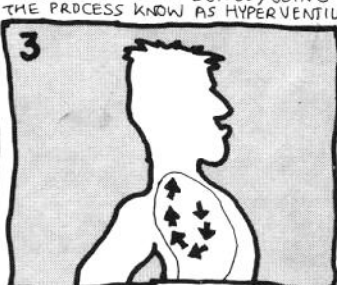
HOLD THE SMOKE DOWN
THERE IN YOUR LUNGS, USING
THE PROCESS KNOWN AS HYPERVENTILATION.



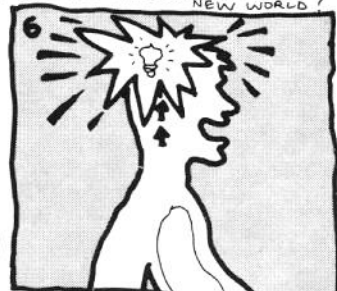
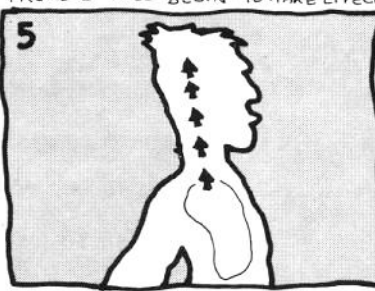
EXHALE VERY SLOWLY THROUGH
THE NOSE, MAKING SURE THE
"STUFF" IS GOING TO THE HEAD!



AS YOU BEGIN TO RELAX AND
BREATH NORMALLY AGAIN, THE
PROCESS WILL BEGIN TO TAKE EFFECT.



WHEN THE MIRACLE MOLECULES
HIT THE CENTER OF THE BRAIN,
YOU WILL FIND YOURSELF IN A
NEW WORLD!



**I'LL BET
THIS HAP-
PENED TO
YOU WHEN
YOU WERE
A KID!**

Did your mother
ever tear up
YOUR comic
books? Did
you ever receive

warnings about how comic books were
going to **RUIN** your **MIND**? Were you
given lectures about how comics were
CHEAP TRASH put out by evil men?

Do you feel a spark of **GUILT** every
time you pick up a comic book? Do you feel
like you ought to be reading a good book in-
stead? Let **ZAP** comics wisk away all such
foolish notions! Takes only **15**
minutes! Read **ZAP** comics!

THIS AD IS NOT INTENDED
FOR THOSE FORTUNATES A-
MONG US WHOSE PARENTS
DIDNT GIVE A SHIT IF THEY
READ COMIC BOOKS.



— A MESSAGE FROM YOUR EDITOR,
R. CRUMB

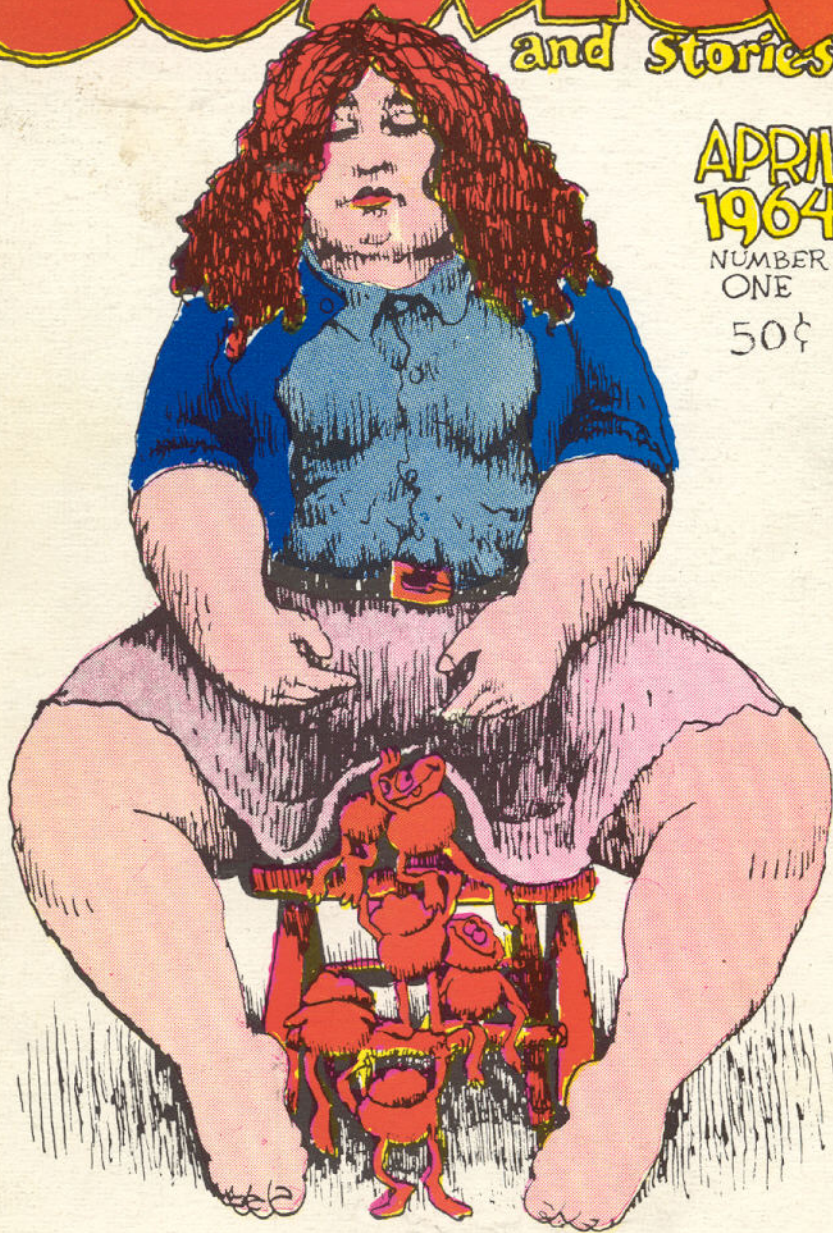
R. CRUMB'S COMICS

and Stories

APRIL
1964

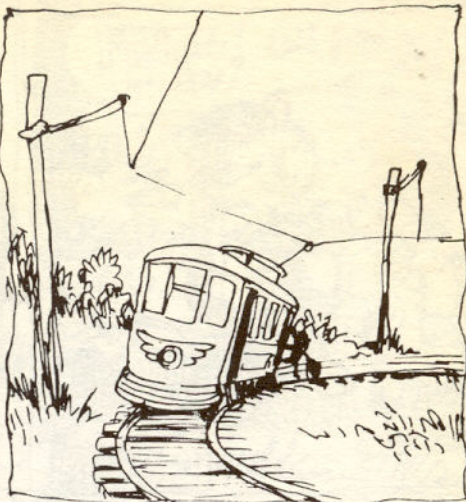
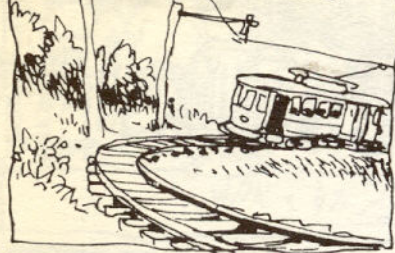
NUMBER
ONE

50¢



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Published by the Rip Off Press

R. CRUMB COMICS and stories





















WE'VE COME QUITE
AWAYS DOWN STREAM
OUR CLOTHES ARE
WAY BACK THERE...

GEE...
IT'S
DARK!

I CAN'T SEE
A THING,
FRITZ...



I CAN'T EITHER
ARE YOU THERE,
SIS? OH, THERE
YOU ARE! HA
HA!

HEE HEE...
HEY CUT IT
OUT... THAT
TICKLES...



I FEEL YOUR
NIPPLES...

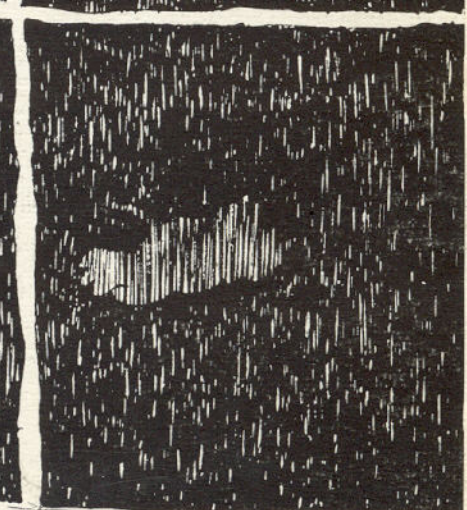
OH... HEE
HEE... COME
ON FRITZ...
STOP IT...



HA HA... HEY,
GET OFFA ME,
FRITZ... OOH...
YOU...



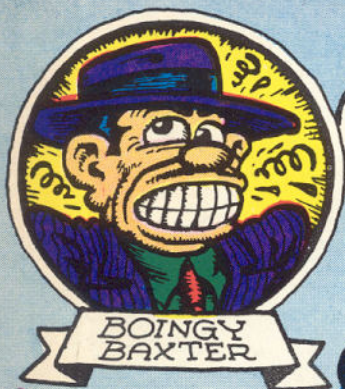
TEE HEE...





MOTOR CITY *comics*

50¢



JOIN THE WORLD-
FAMILY REVOLUTION
OR **DIE!!!**

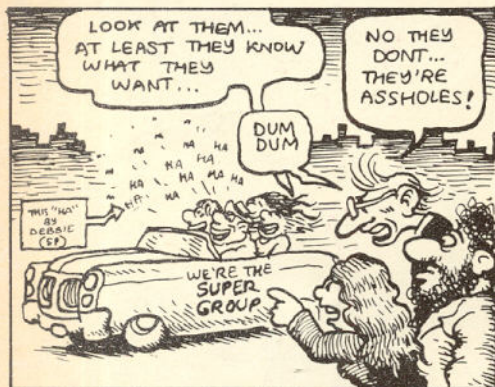
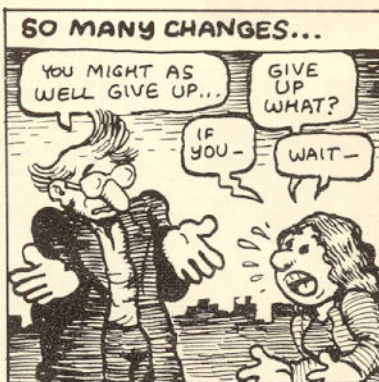


Featuring
LENORE GOLDBERG
and her **GIRL COMMANDOS**

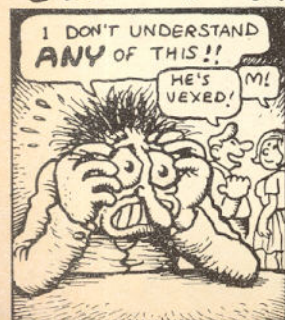
The Motor City Mind at Work

Deep Meaning Comics

DETROIT HI-JINX



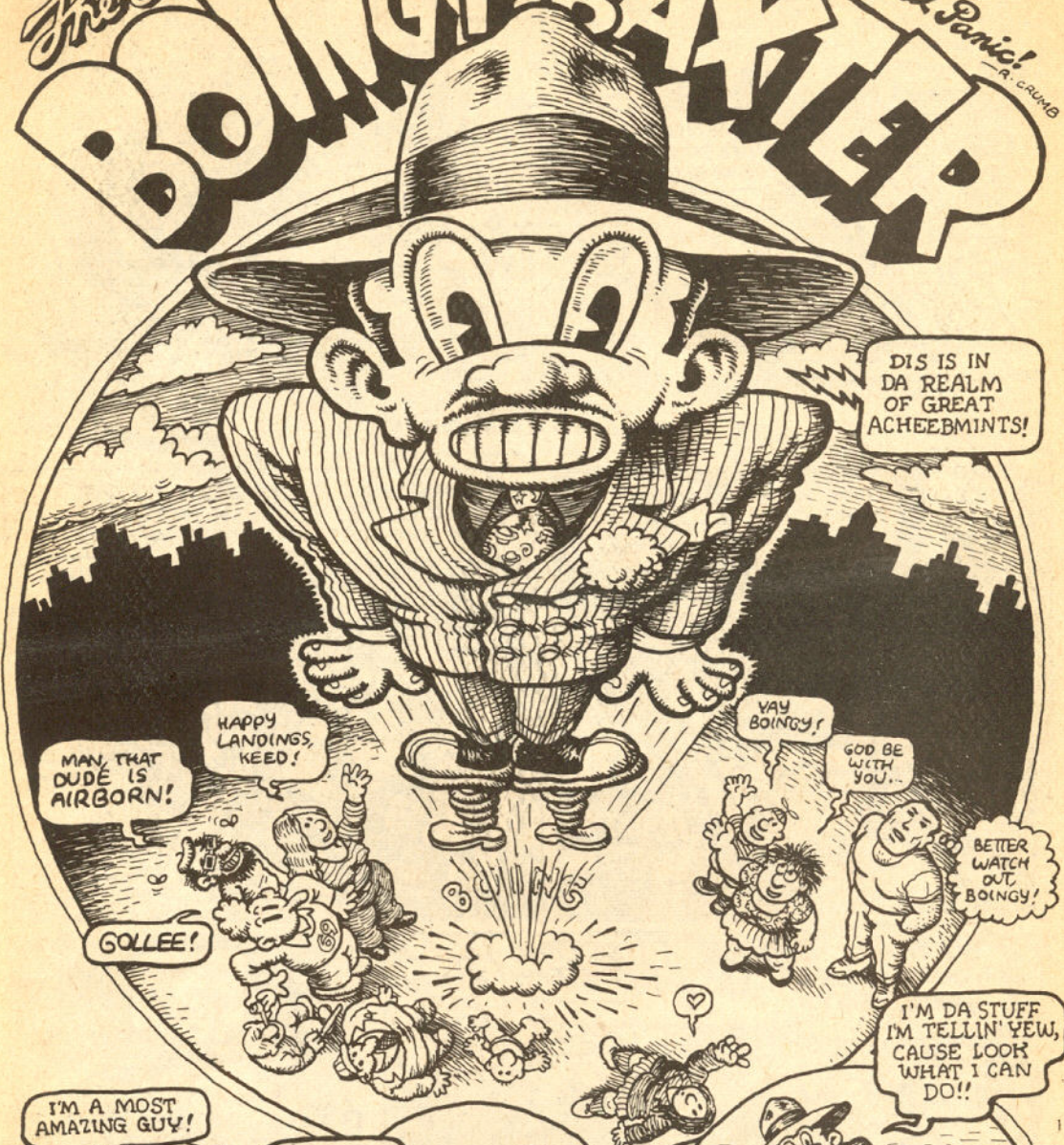
The DESPERATE CHARACTER



The Inimitable

BOINGY BAXTER

Detroit is a real Panic!
—A. CRUMB



DIS IS IN
DA REALM
OF GREAT
ACHEEBMINTS!

MAN, THAT
DUDE IS
AIRBORN!

HAPPY
LANDINGS,
KEED!

VAY
BOINGY!

GOD BE
WITH
YOU...

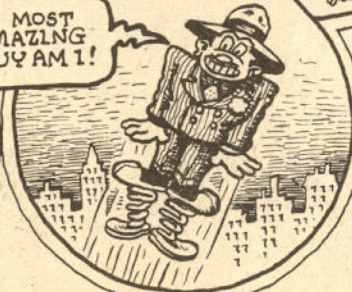
BETTER
WATCH
OUT,
BOINGY!

GOLLEE!

I'M DA STUFF
I'M TELLIN' YEW,
CAUSE LOOK
WHAT I CAN
DO!!

I'M A MOST
AMAZING GUY!

A MOST
AMAZING
GUY AM I!



ONE DAY BOINGY'S WIFE WAS AFTER HIM WITH THE THORAZINE AGAIN...

AW COME ON SWEETS! THIS WON'T HURT!!

HE SPLIT MUCHO PRONTO

OH NO YA DON'T, YA BITCH!

FUCK THEM DOWNERS!*

AH FREE AGAIN!!
HAPPY DAYS!

AND RIGHT INTO THE ARMS OF HIS WIFE'S BEST FRIEND!!

HIYA TOOTS!

HI FLY BOY!

#MOTOWN IS TRANK CITY!!

...WHO KEPT HIM FOR THREE WEEKS AND FED HIM CAKE AND CHICKEN SOUP...

HAVE SOME MORE CAKE DOLLIN'!

ERP...
DON' WAN' NO MORE CAKE...

BOINGY HAD NEVER BEEN SO FAT IN HIS LIFE! FINALLY HE GOT HIP TO WHAT WAS HAPPENING!

GIT AWAY...I DON'T FEEL GOOD...

BOINGY, I'M PREGNIT!

SO THAT'S YOUR LITTLE GAME, IS IT?

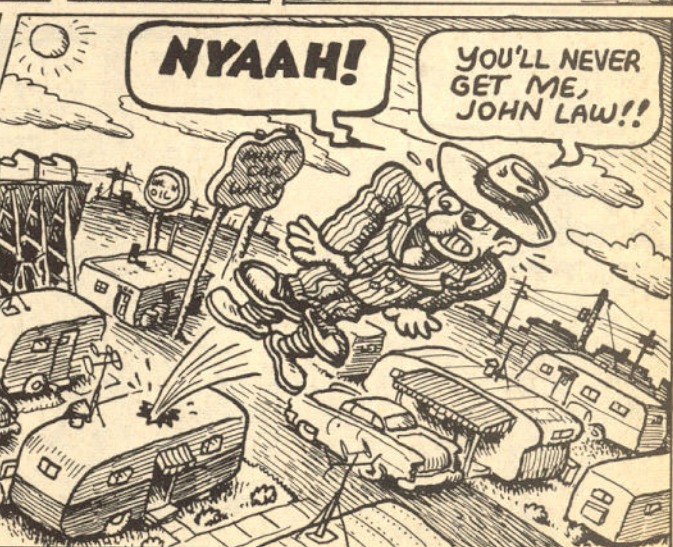
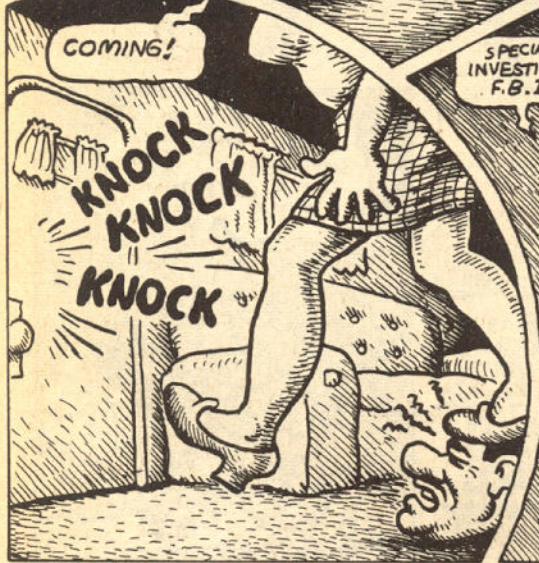
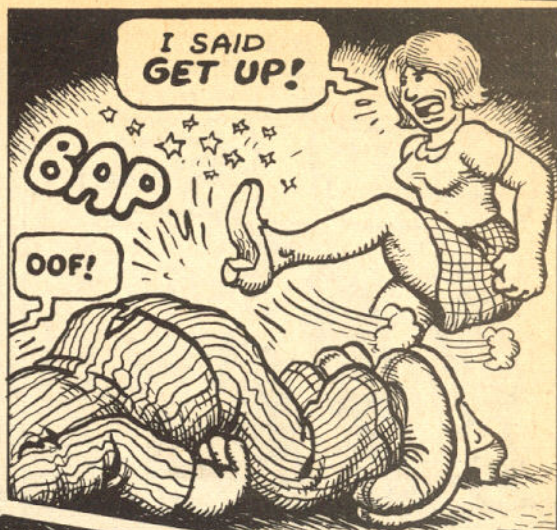
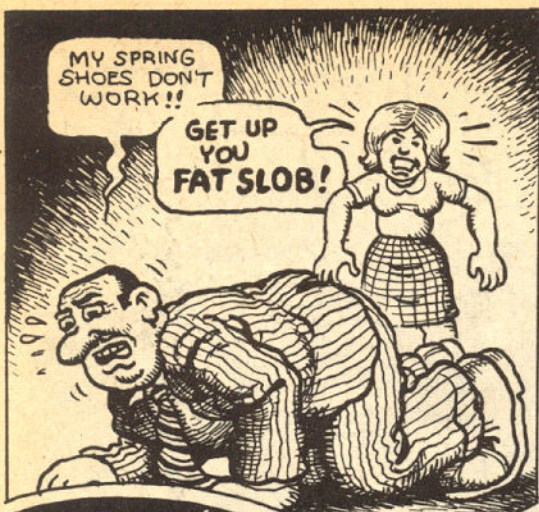
HUH?

SO LONG SISTER!!

BOINGY DON'T LEAVE ME!

HA HA HA HA!

SPLAT!



THESE FEDERAL AND LOCAL AGENCIES HAVE BEEN AFTER BOINGY FOR A LONG TIME...

WE KNOW HOW THAT GUY OPERATES!!

TWO CAN PLAY THE SAME GAME!



BOINGY DIDN'T STOP TILL HE GOT TO CHINA!!

WHEW!

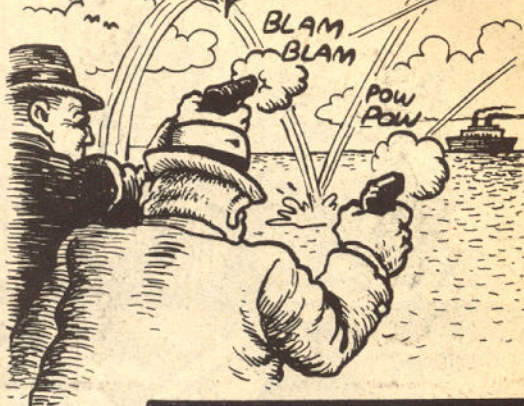
HIYA SLANT EYES!



THERE HE GOES!!

HE'S IN INTERNATIONAL WATERS BY NOW!!

FUCK YOU, COPPERS!!



DIS CHINA IS A WEIRD PLACE!!
WONDER IF I KIN GIT A BITE TA EAT!!



HEY!...UH...CHOP CHOP! WHICH WAY TO THE NEAREST EATERY?

YOU SAVVY?

YUM YUM?

AH SO!



HOOKA HOWA UNG FOO!

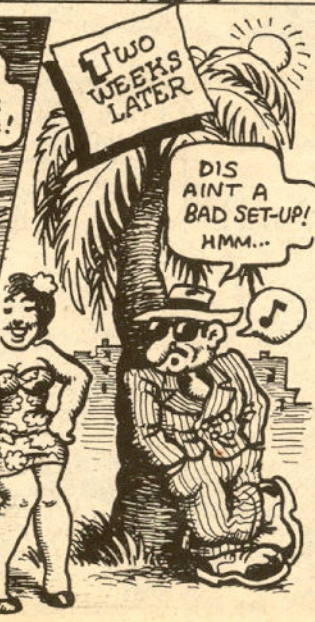
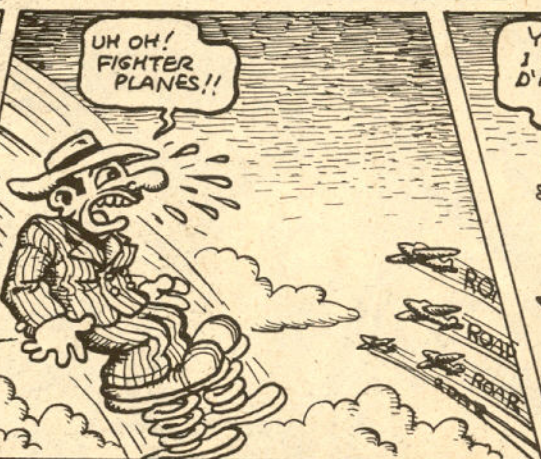
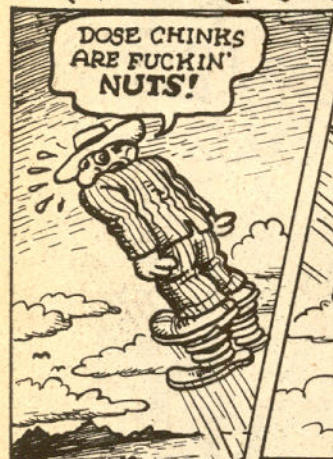
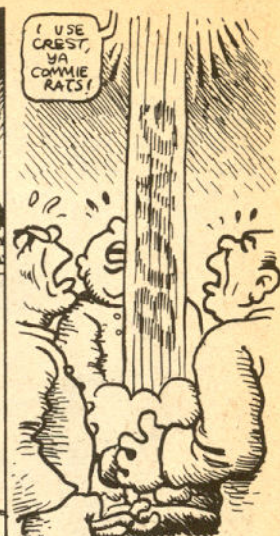
KEY TANKS CHIEF!!



MAKE MINE CHICKEN FLIED LICE...HEH HEH... AND A SIDE ORDER OF WON TON SOUP!!

MM...GREAT SOI'VICE IN DIS CUNTRY!





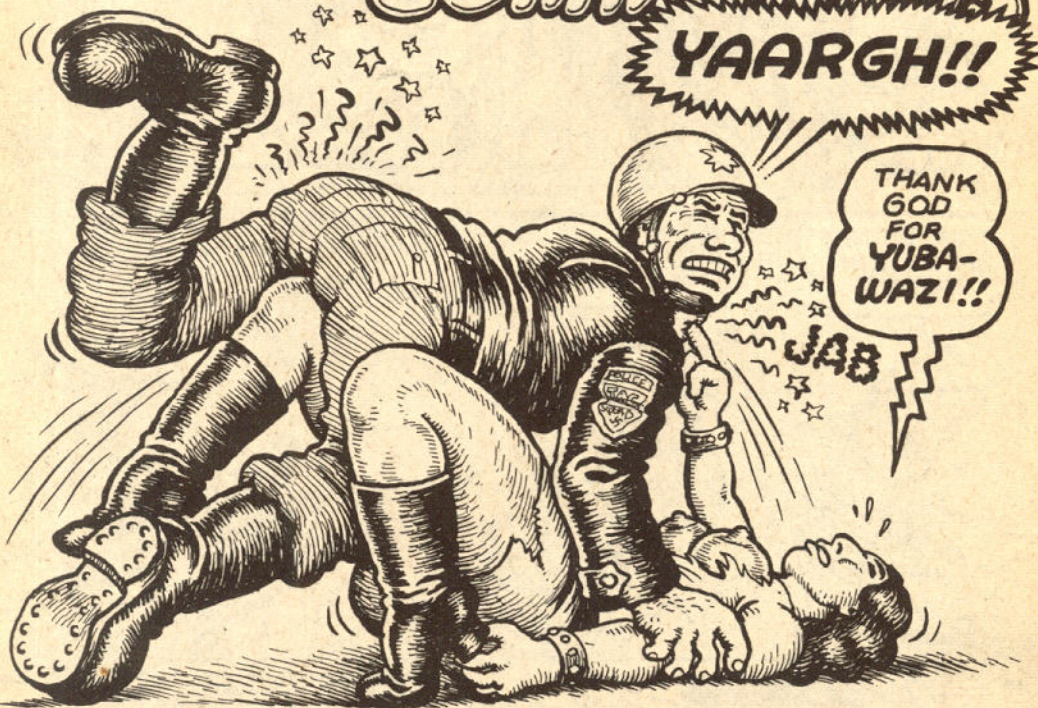
THE END

FROM OUT OF THE DEPTHS OF SERVITUDE AND OPPRESSION, LEADING THE MILITANT WING OF THE FEMALE LIBERATION FRONT, COMES...

LENORE GOLDBERG

and her GIRL COMMANDOS

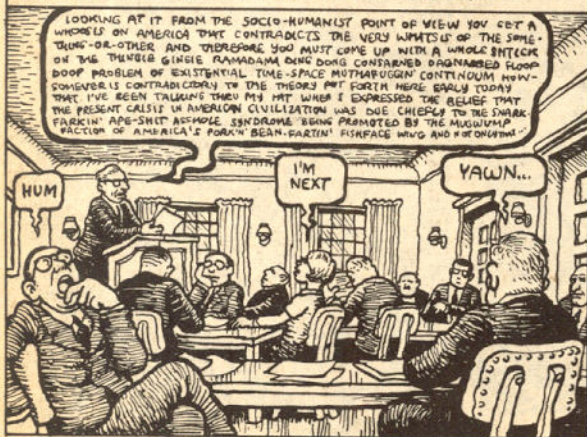
YAARGH!!

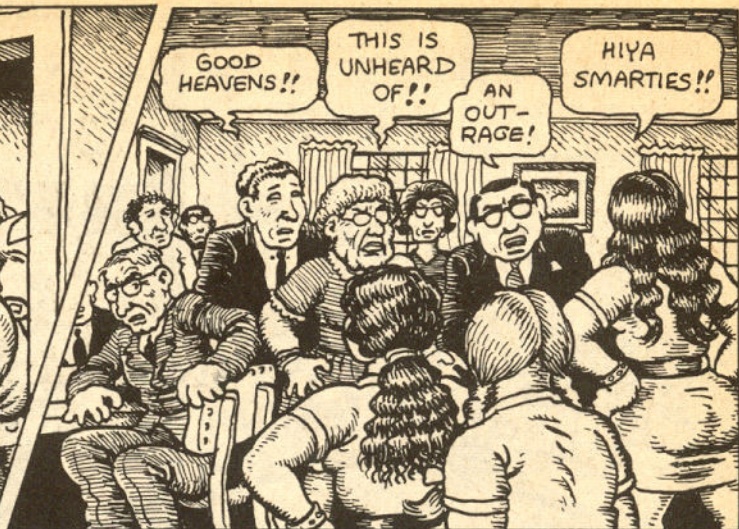


A GATHERING OF AMERICA'S INTELLIGENIA FOR THE PURPOSE OF DEFINING THE GOALS AND IMAGE OF THE UNITED STATES IN THE WORLD HAS BEEN GOING ON NOW FOR A WEEK...

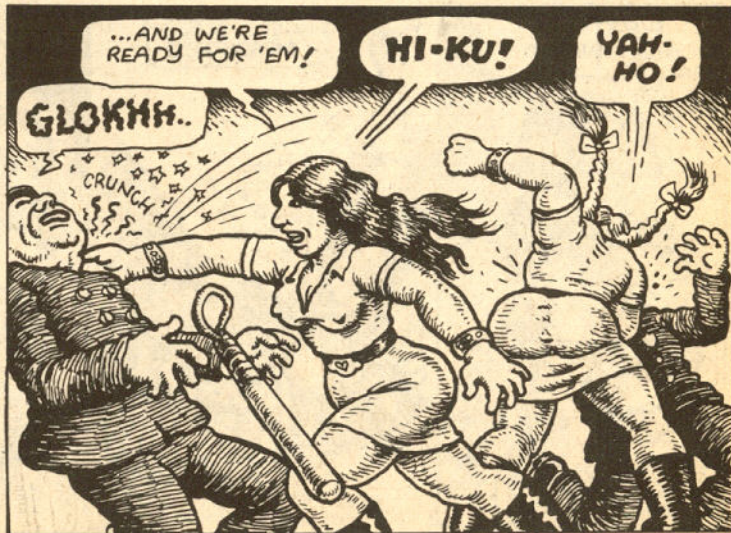
THE INTELLECTUALS SEEM TO BE GETTING NOWHERE WHEN ALL OF A SUDDEN...

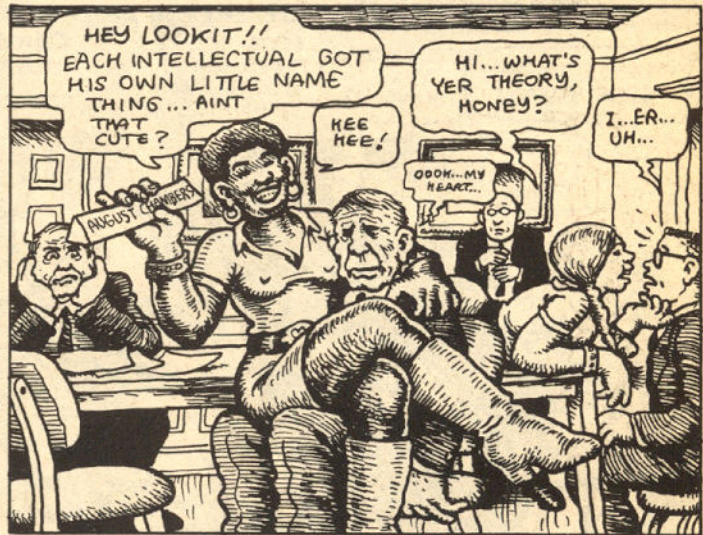
LOOKING AT IT FROM THE SOCIO-HUMANIST POINT OF VIEW YOU GET A WHOLE'S ON AMERICA THAT CONTRADICTS THE VERY WHAT'S OF THE SPE- TING-OR-OTHER AND THEREFORE YOU MUST COME UP WITH A WHOLE ENTIRE ON THE THIRDS GINGIE RAMADAM DING DONG CONTAINED OGNAMBED FLOOR DOOF PROBLEM OF EXISTENTIAL TIME-SPACE MUTHAFUGGIN CONTINUUM HOW- SOEVER IS CONTRADICTORY TO THE THEORY PUT FORTH HERE EARLY TODAY THAT I'VE BEEN TALKING THRU MY MIT WHEN I EXPRESSED THE BELIEF THAT THE PRESENT CALUS IN AMERICAN CIVILIZATION WAS DUE CHIEFLY TO THE SHARK PARKIN' APE-SHIT ASSHOLE SYNDROME BEING PROMOTED BY THE MUGWUMP FACTION OF AMERICA'S PORCH BEAN-PARKIN' PINKFACE WING AND FROGWHUMP



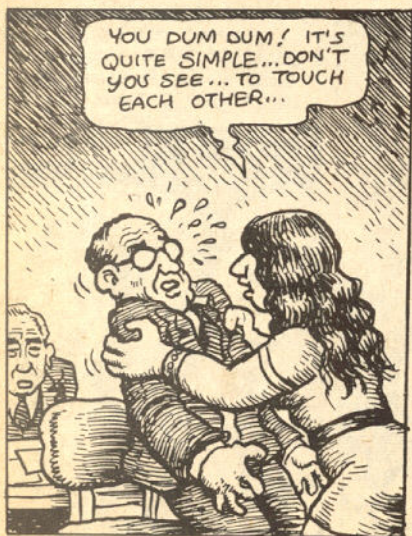
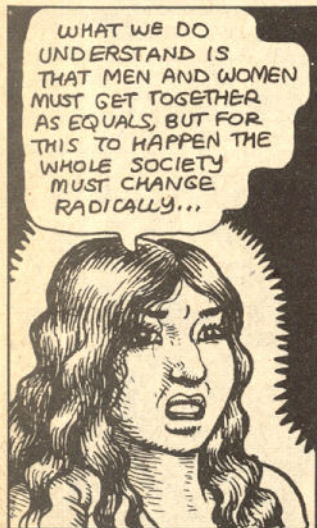


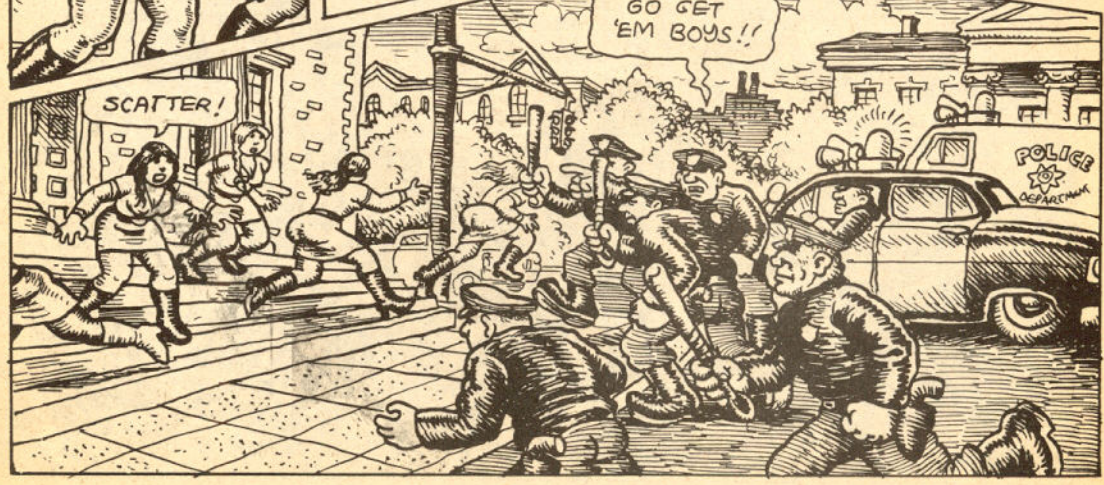
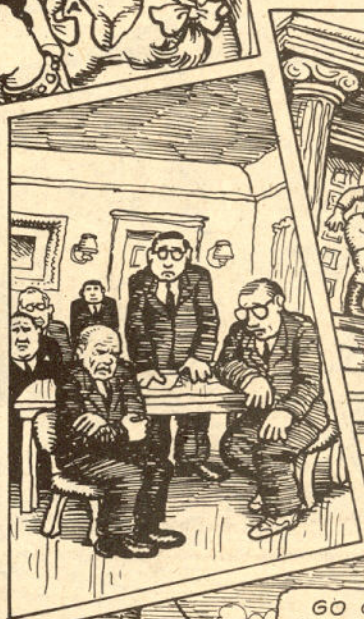
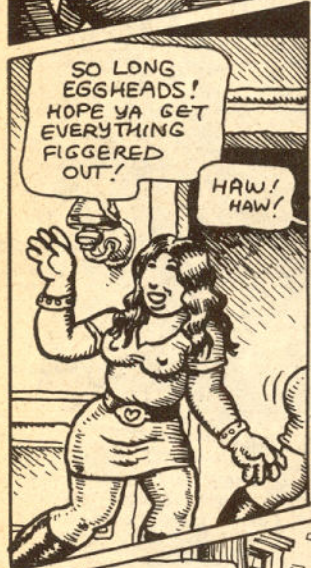
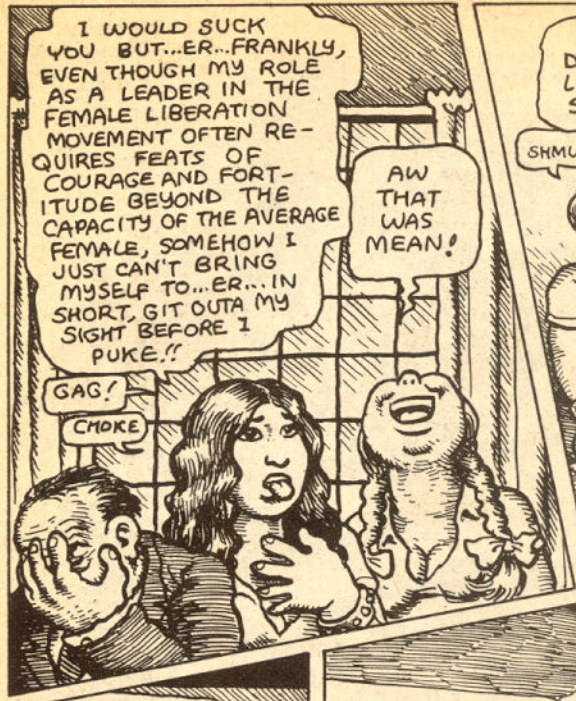
EVEN THESE CANDY-ASSED LIBERAL INTELLECTUALS NEED APES TO DO THEIR DIRTY WORK!!



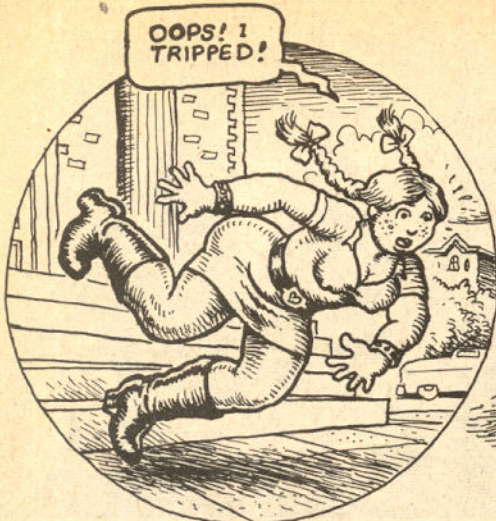






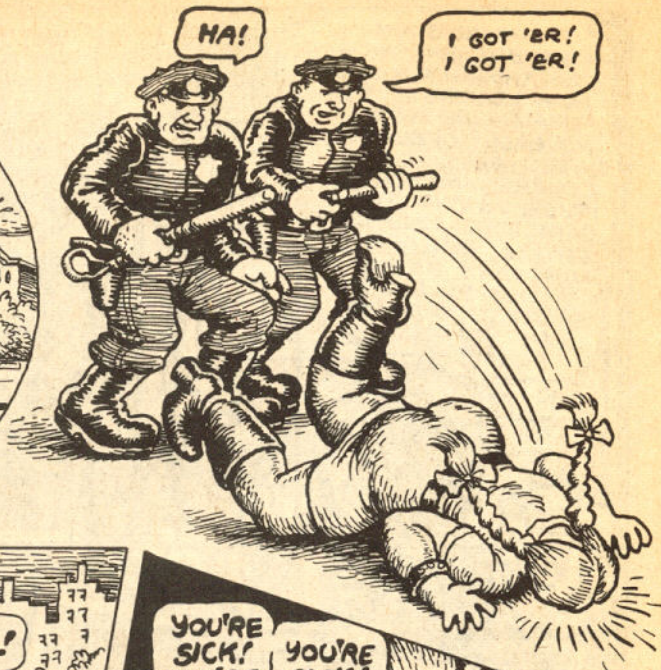


OOOPS! I
TRIPPED!



HA!

I GOT 'ER!
I GOT 'ER!

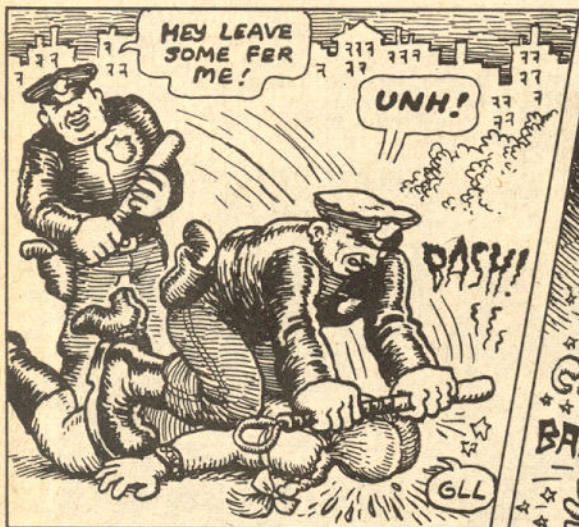


HEY LEAVE
SOME FER
ME!

UNH!

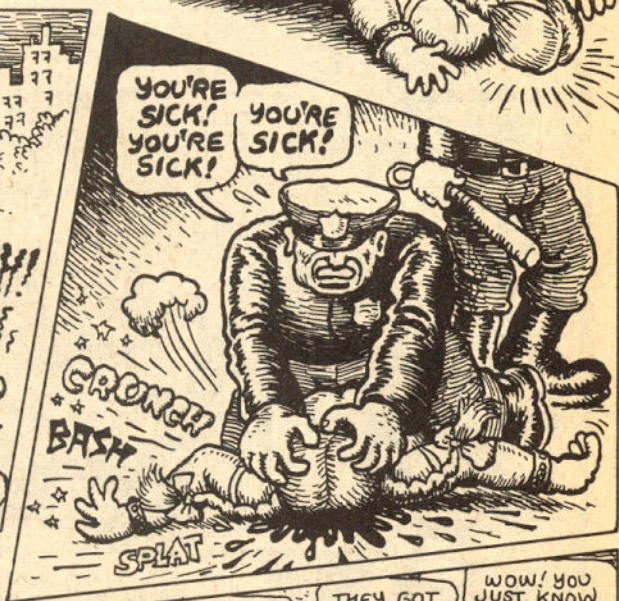
BASH!

GLL



YOU'RE
SICK!
YOU'RE
SICK!

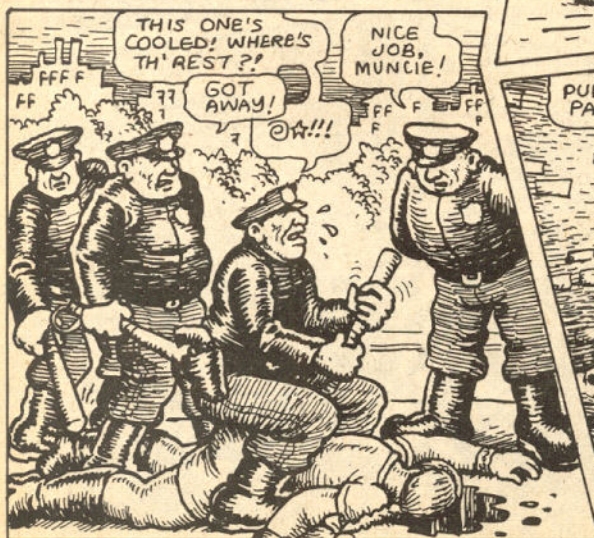
YOU'RE
SICK!



THIS ONE'S
COOLED! WHERE'S
TH' REST?!

NICE
JOB,
MUNCIE!

GOT
AWAY!



PUFF
PANT

WHEEZE

THEY GOT
JANET... I
SAW HER
FALL...

WOW! YOU
JUST KNOW
SHE'S GETTIN'
IT BAD!





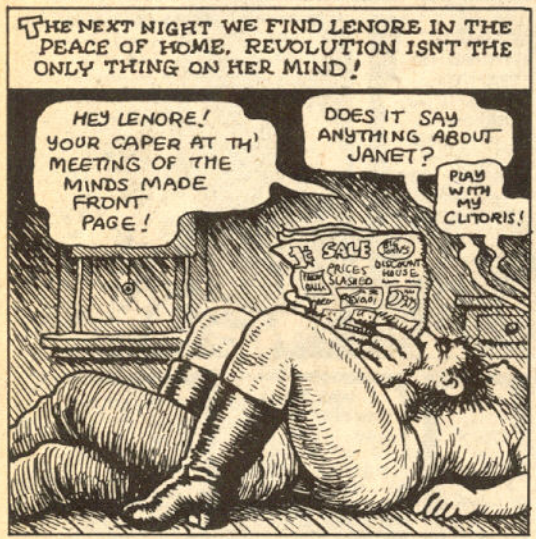
THAT'S ALRIGHT! EVERY MARTYR WILL BRING A HUNDRED NEW REVOLUTIONARIES INTO THE MOVEMENT!! THE POLICE ARE FOOLS WHO HAVE SEALED THEIR OWN DOOM!

THASS RIGHT!!



NOW WE'D BETTER SPLIT UP AND LAY LOW FOR AWHILE... THOSE COPS ARE GONNA BE LOOKIN' FOR US IN TH' STREETS...

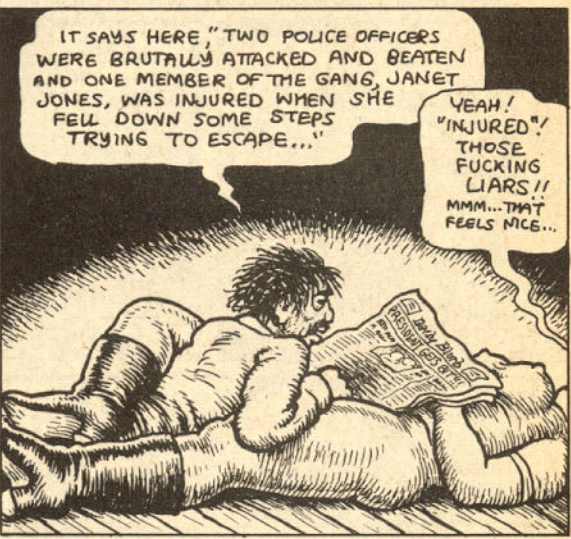
WE'LL MEET AGAIN SUNDAY NIGHT!
OKAY!



HEY LENORE! YOUR CAPER AT TH' MEETING OF THE MINDS MADE FRONT PAGE!

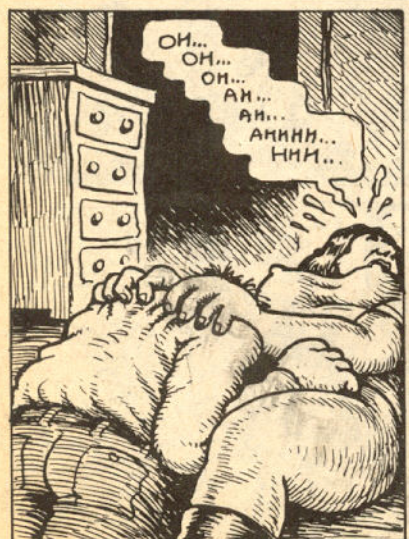
DOES IT SAY ANYTHING ABOUT JANET?

PLAY WITH MY CLITORIS!



IT SAYS HERE, "TWO POLICE OFFICERS WERE BRUTALLY ATTACKED AND BEATEN AND ONE MEMBER OF THE GANG, JANET JONES, WAS INJURED WHEN SHE FELL DOWN SOME STEPS TRYING TO ESCAPE..."

YEAH! "INJURED"! THOSE FUCKING LIARS!! MMM...THAT FEELS NICE...

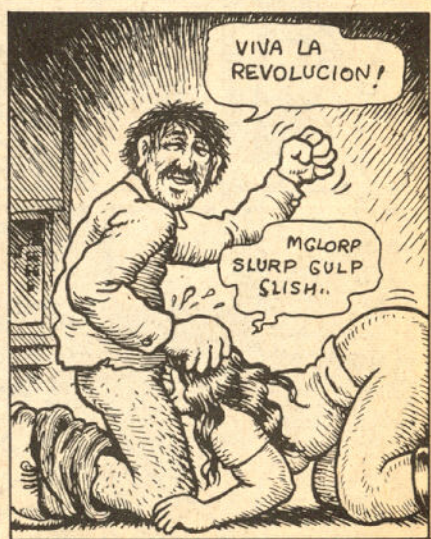


OH... OH... OH... AH... AH... AH... AH... AH... HHH...



MMM... YOU'RE REALLY GETTIN' GOOD, BOB... WE GOT IT DOWN TO FIVE MINUTES! NOW IT'S MY TURN TO BRING YOU OFF... GIMMEE...

GEE



VIVA LA REVOLUCION!

MGLORP SLURP GULP SLISH...

MORE MOPIN' AROUND IN MOTOWN with JEANNIE and her Friends

Deep Meaning Gommigs

THE GANG HAS ALOT ON THEIR MINDS...

THAT'S NOT THE REAL DEEP MEANING!

IT SHOULD BE MORE TIMELY...

IS THAT ME? MAKE ME PRETTIER!

IT HAS TO APPEAL TO EVERYBODY... NOT JUST...

LIKE SATIRE ON A POLITICAL SITUATION...

TOO SURFACEY...

LIKE BLACK IS TIMELY RIGHT NOW...

BLACK?

YOU KNOW...

YEAH... THE MCS- THAT'S TIMELY... RIGHT?

I ALWAYS THOUGHT IT HAD TO BE TIMELY...

IT'S COMPLETELY THE REVERSE!

YOU ALWAYS THOUGHT WHAT?

DO YOU REALIZE IT'S REALLY THE WORDS! LIKE FOR INSTANCE...

YEAH BUT NOTHING IS ESSENTIAL...

THERE'S NOT ONE THING... NOT ONE THING...

I WANT TO FALL IN LOVE WITH SOMEBODY AND GET A DOG...

ARE YOU STONED?

WHAT TIME IS IT?

OH... I...

THEY'LL STONE YOU AND THEN THEY'LL SAY GOOD LUCK

GOD I HATE TO THINK ABOUT WORK...

YOU'VE GOT CUTE EYEBROWS!

YER CRAZY JEANNIE

I'M NOT CRAZY...I'M ONE OF THE MOST SANE PEOPLE IN THE WORLD!

THIS ISN'T GOOD...

IT'S THE CRUX OF -

IT'S NOT THE CRUX OF ANY-THINGS!!

I WAS THINKING TONIGHT ABOUT HOW... YOU HAVE TO GO OUT AND ABSORB EVERY THING...

I WANT TO FALL IN LOVE WITH SOMEBODY AND GET A DOG...

YOU'RE BEING VERY NARROW...

I SUDDENLY REALIZED I'VE GOT NOTHING TO SAY...

THIS IS NICE CAULIFLOWER...

I'M GOING TO RETIRE INTO A CORNER...

LET'S GO FUCK IN TH' BATH-ROOM... COME ON JEANNIE, IT'S DARING!!

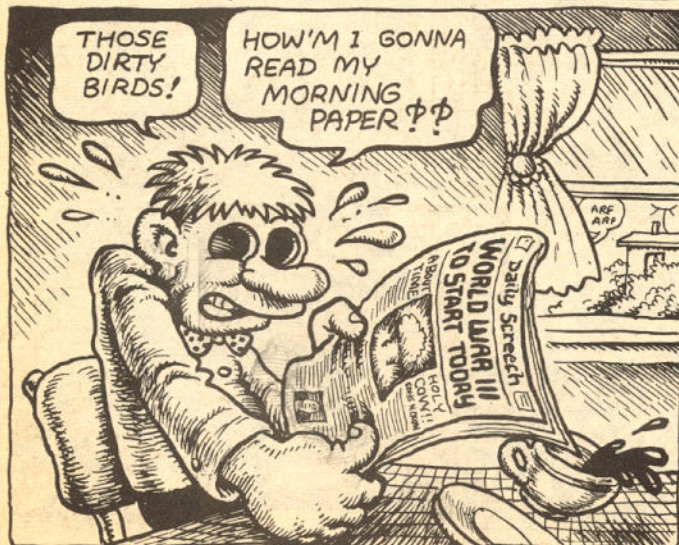
NO...I DUNNO WHAT I'M TALKING ABOUT...I'M JUST... GIGGLE...

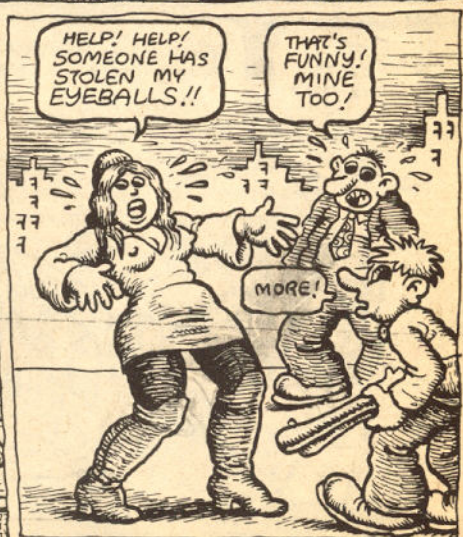
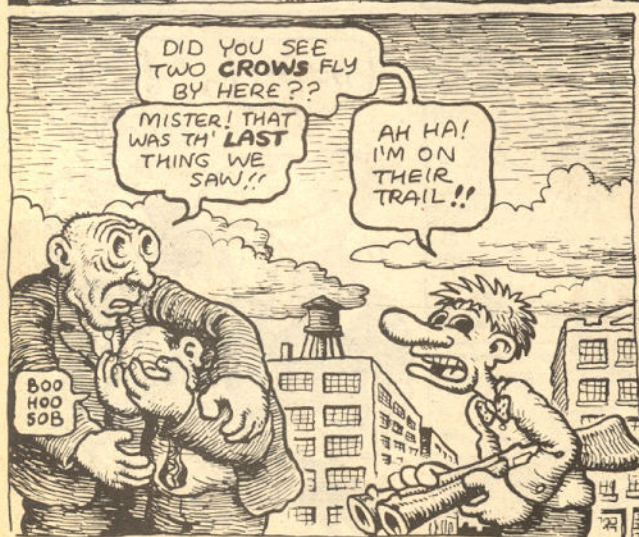
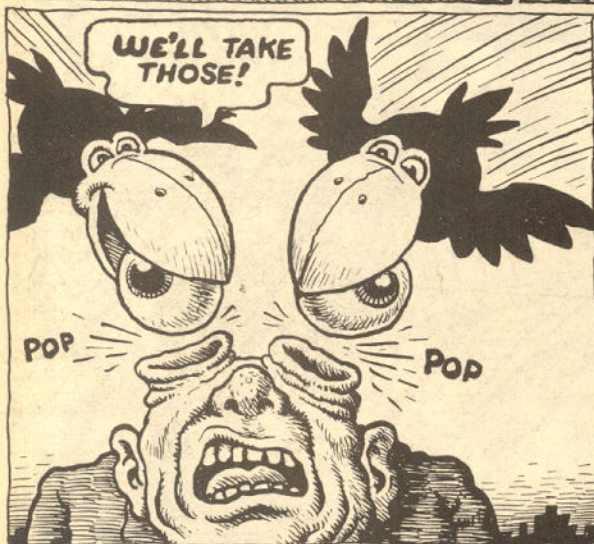
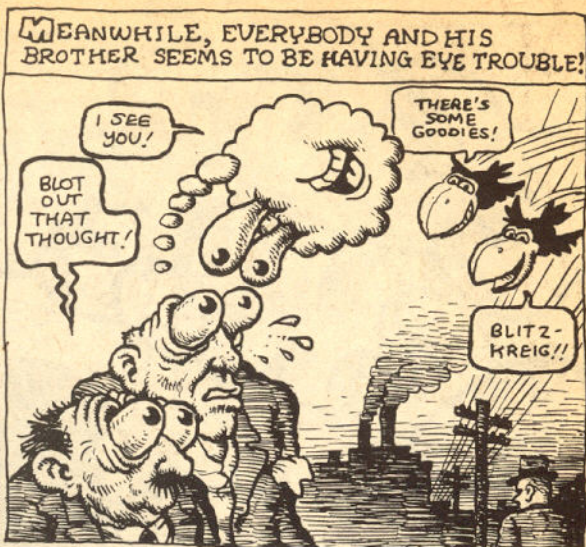
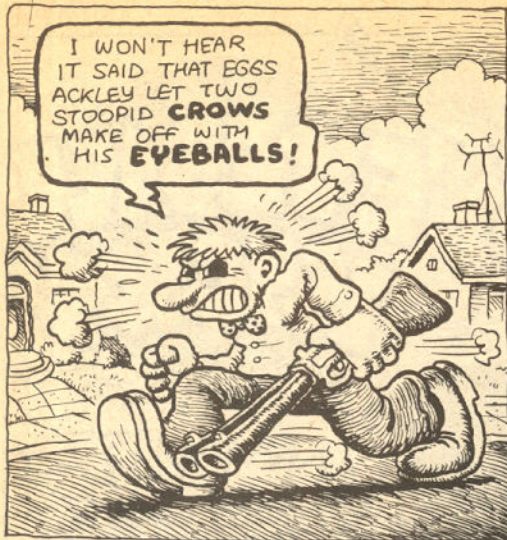
I GOTTA KETCH TH' BUS...

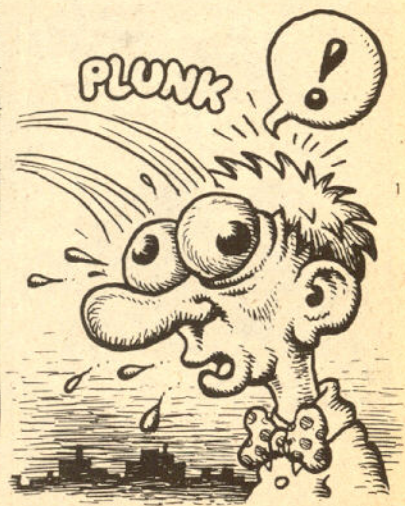
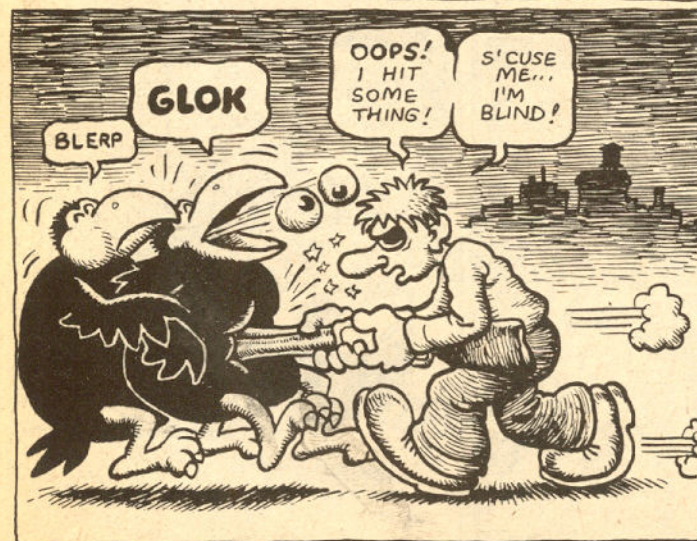
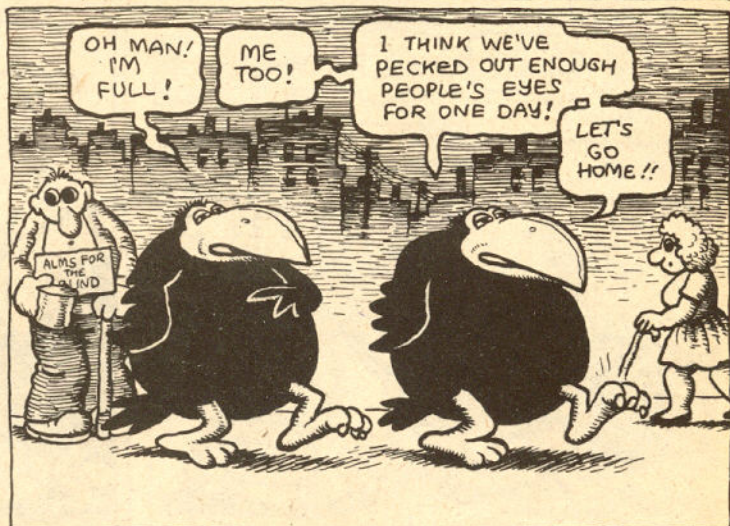
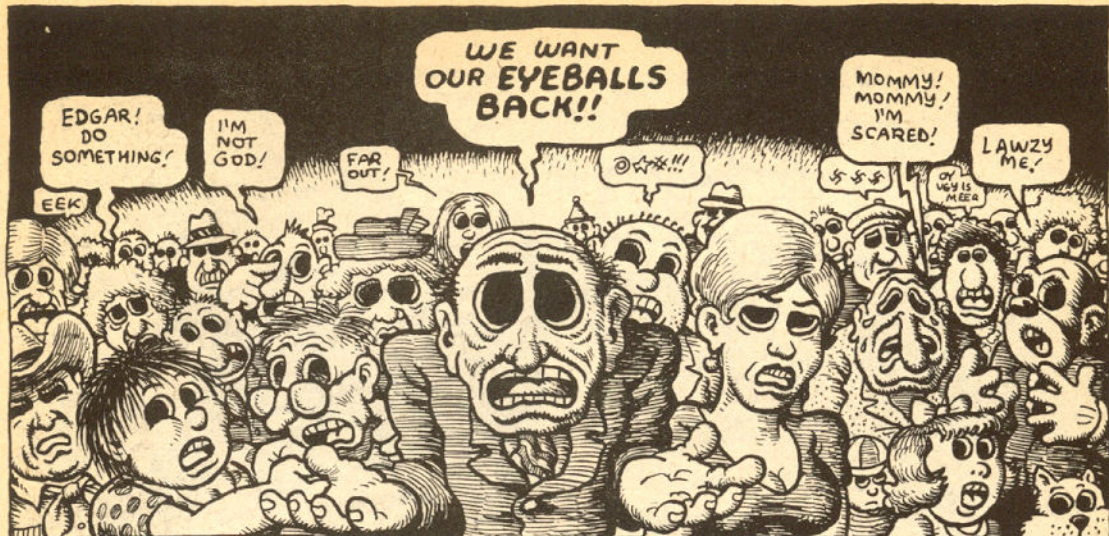
I'LL WALK Y' OVER T' WOOD-WARD...

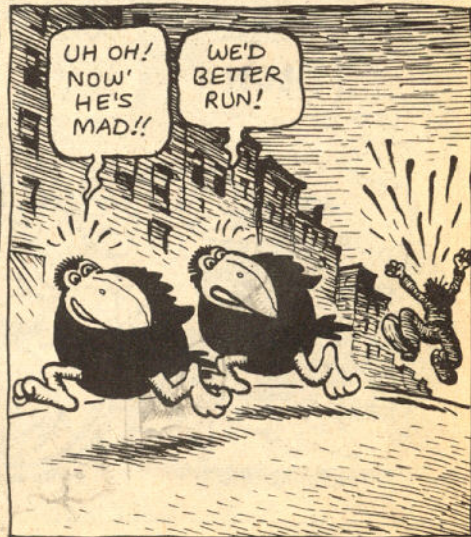
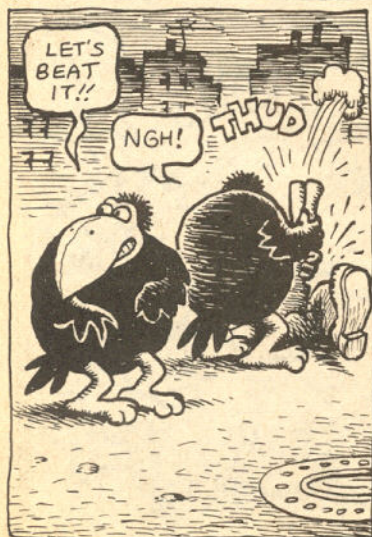
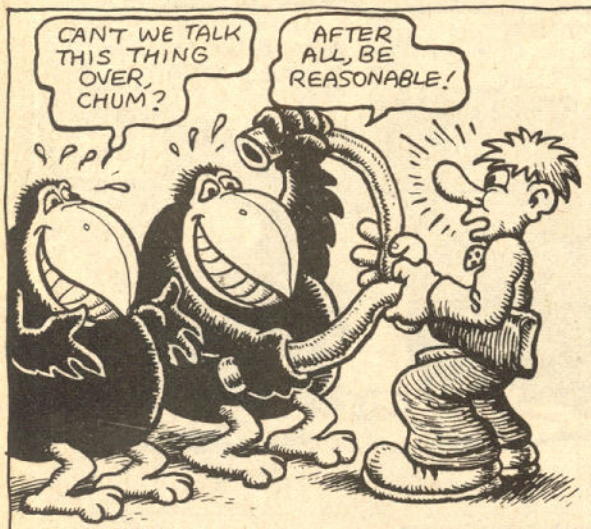
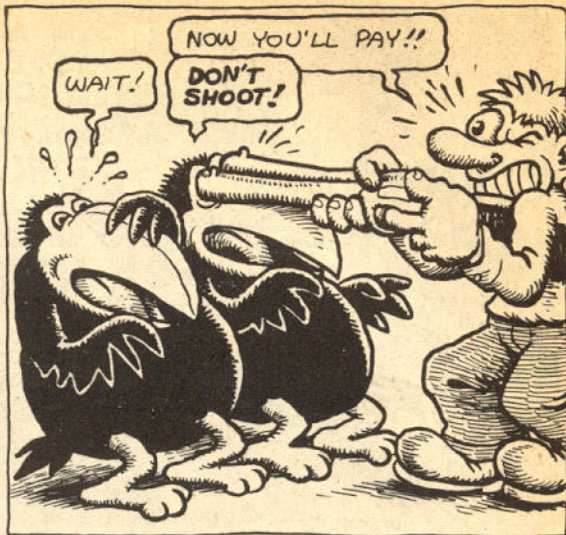
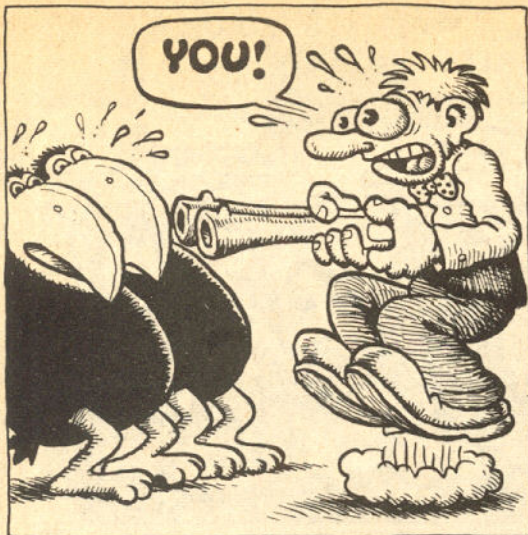
THE MIND BOGGLES!

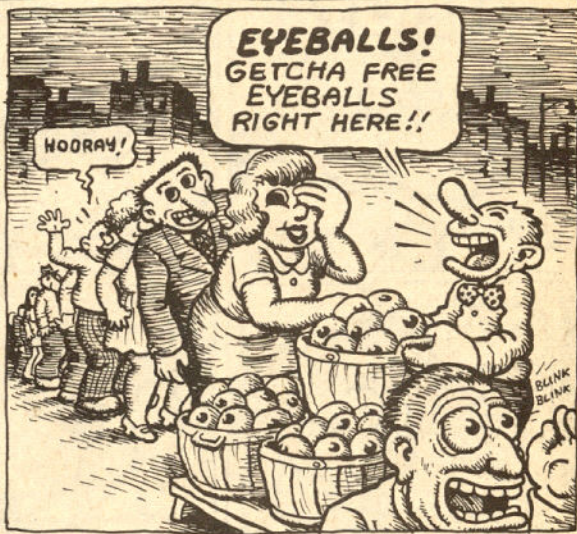
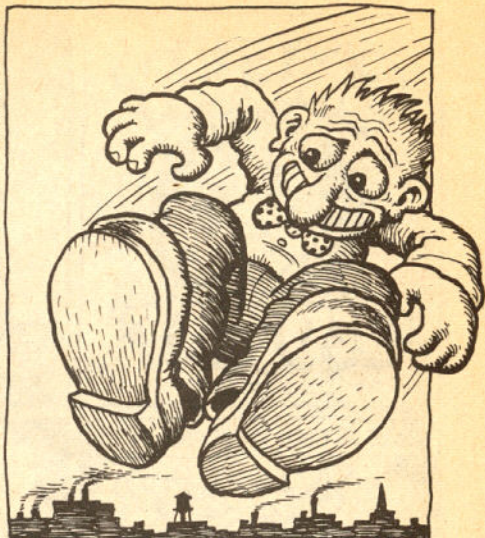
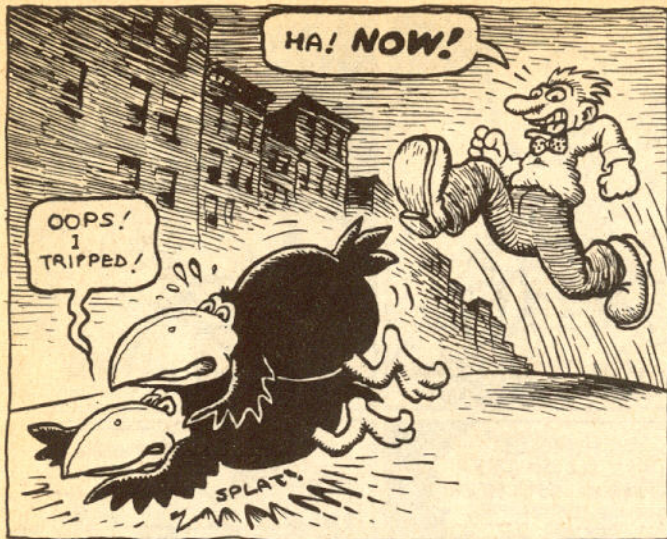
HEH HEH









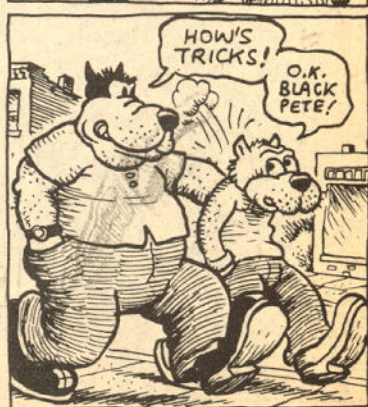
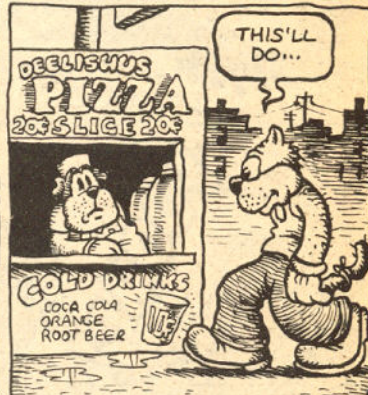
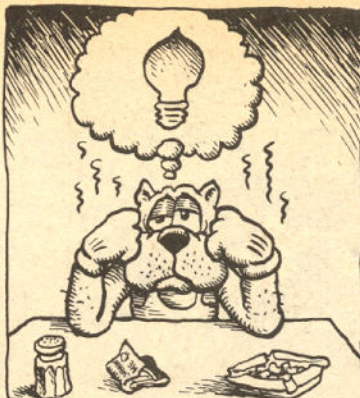


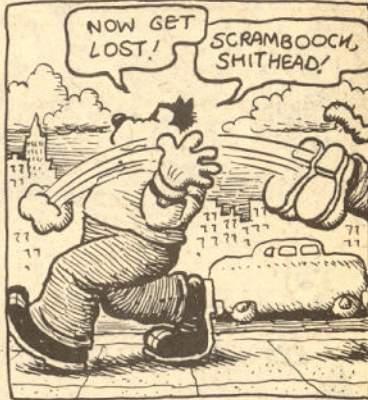
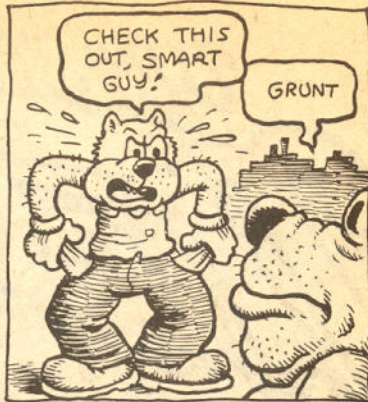
The
End

SMELLY OLD CAT

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TIME SEEMS TO STAND STILL



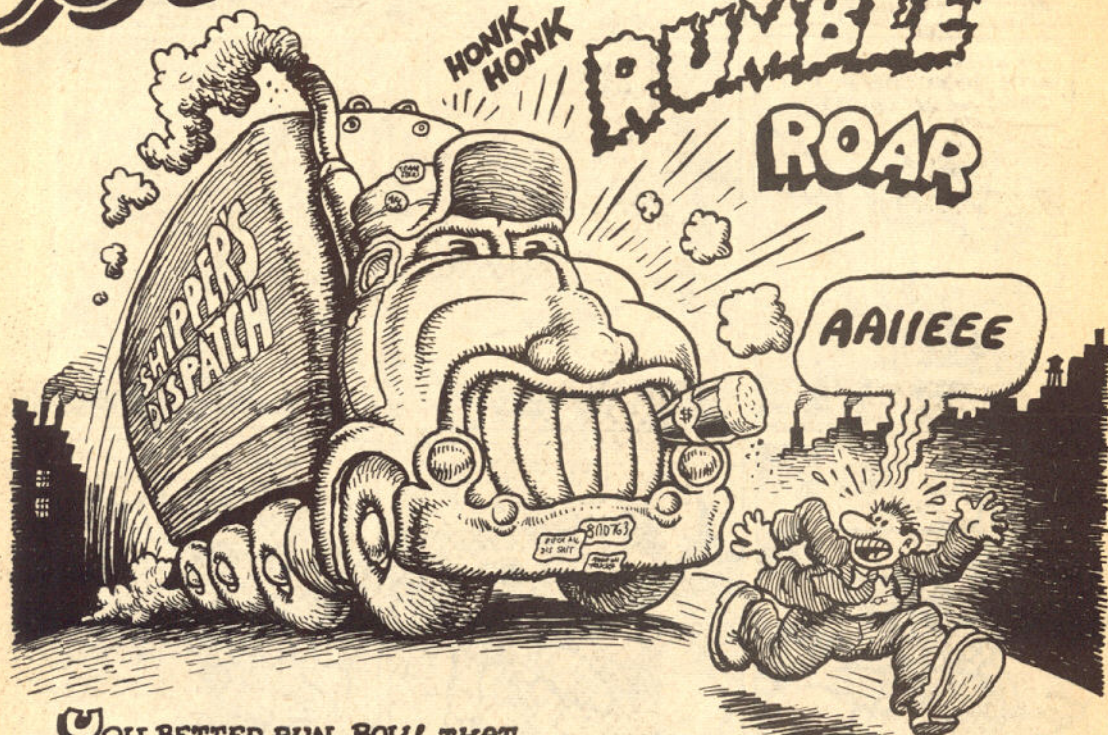


Why Oh Why Oh Why
the Hell am I in

Motor City

HONK
HONK

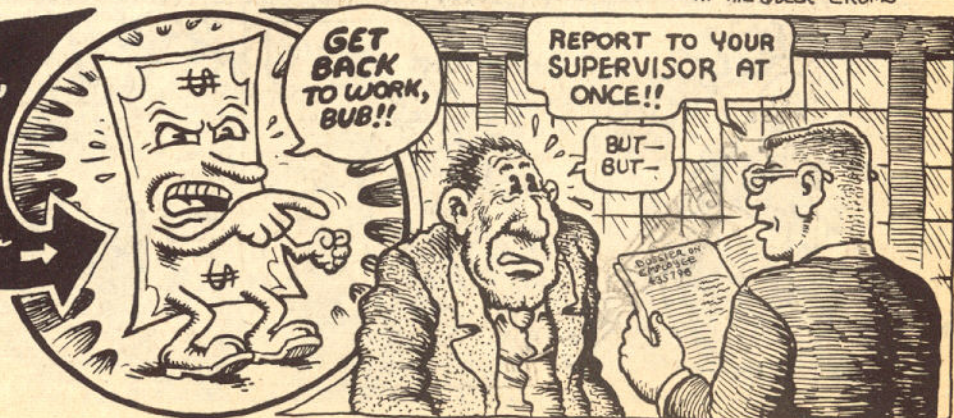
RUMBLE
ROAR



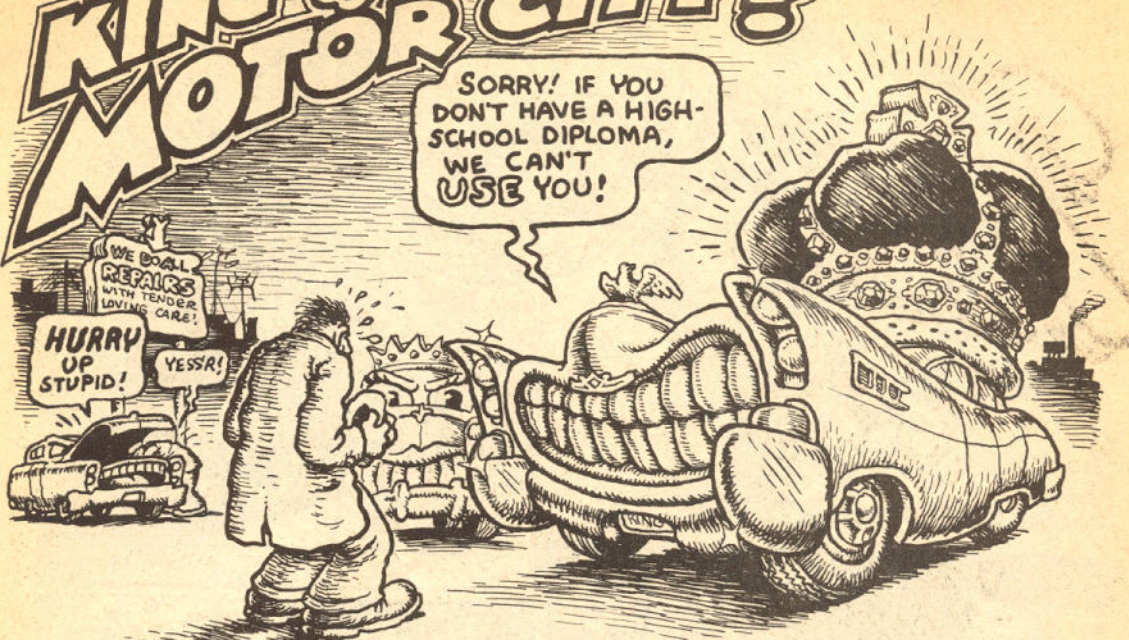
**YOU BETTER RUN, BOY! THAT
TRUCK MEANS BIZNIZ! THEY DON'T
FOOL AROUND IN MOTOWN!!!**

R. "THE QUEER" CRUMB

**THE
ALMIGHTY
DOLLAR
HATH
LAID
IT ON
THE
LINE**



WHAT'S ONE MAN TO THE KING & MOTOR CITY?

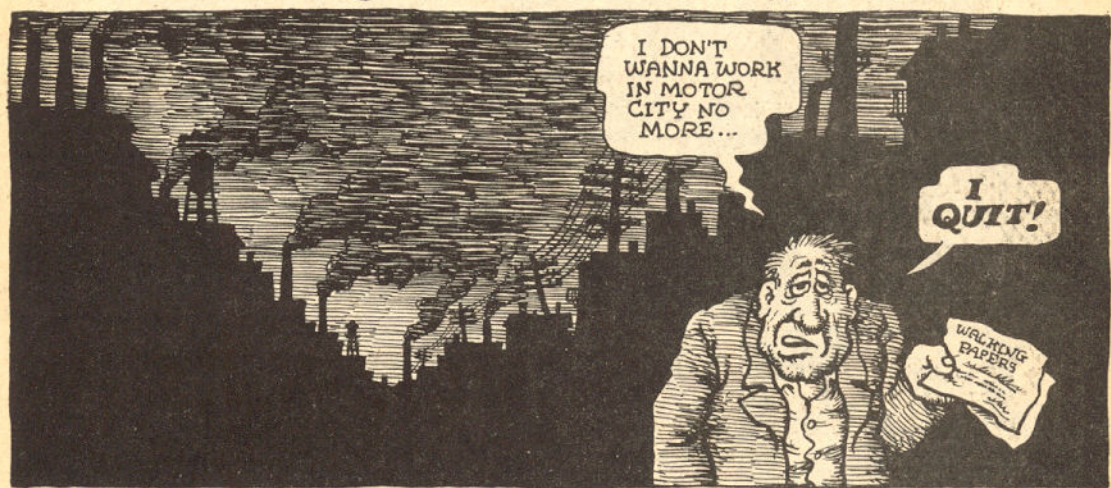


SORRY! IF YOU DON'T HAVE A HIGH-SCHOOL DIPLOMA, WE CAN'T USE YOU!

HURRY UP STUPID!

YESSR!

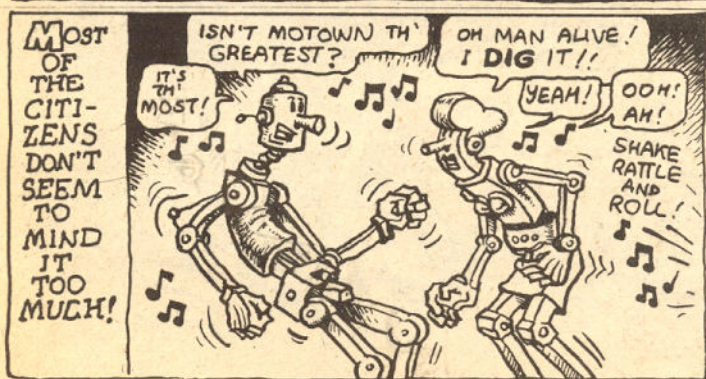
SO WHAT CAN Y' SAY BACK TO A MACHINE??



I DON'T WANNA WORK IN MOTOR CITY NO MORE...

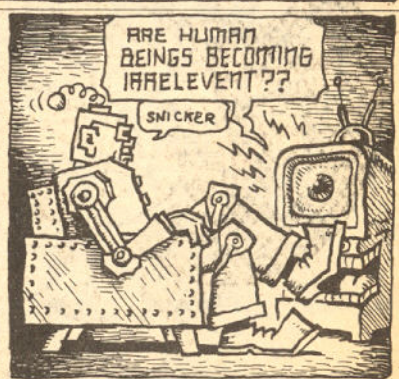
I QUIT!

WALKING PAPERS



MOST OF THE CITIZENS DON'T SEEM TO MIND IT TOO MUCH!

IT'S TH' MOST!
ISN'T MOTOWN TH' GREATEST?
OH MAN ALIVE! I DIG IT!!
YEAH!
OOH! AH!
SHAKE RATTLE AND ROLL!



ARE HUMAN BEINGS BECOMING IRRELEVANT??
SNICKER

DON'T CRITICIZE
DETROIT UNLESS
Y'CAN BACK IT UP,
CHUMP!

GAAH!

OH WELL, THE
SHITBURGERS
ARE CHEAP!

YUM

MY
STOMACH
HURTS...

STRAIN
MUSCLES
DO
YOU
KNOW?

! !

HEY
MAN,
WE
MAKIN'
YOU
"PARA-
NOID"?

I...
ER...
UH...

HEE
HEE...

THUD!

ARG!

FOOP

WHITEY!!

MUV
FUCKIN'
HONKY
BASTID!!

WAIT! STOP!
I'M ON YOUR
SIDE...I...

KICK STOMP

HAW
HAW!

LEZ GO GIT
US SOME
CHITLINS,
OTIS!

I
UNDER-
STAND
WHY
THEY
BEAT
ME UP...

A LOT OF THE
KIDS ARE GETTIN' OUT OF
MOTOR CITY WHILE THE GETTIN'
IS GOOD!!

WEST-
WARD
HO!

TAKE TO
TH' OPEN
ROAD!

SO
LONG
SUCKERS!

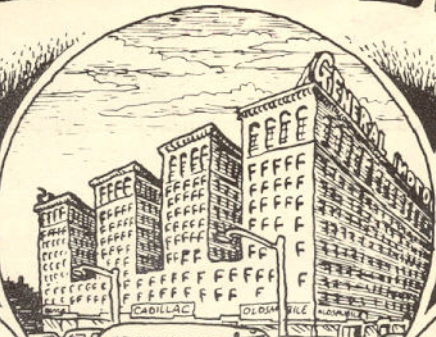
TO SHANGRI-LA
OR A BUST

HALLA
LEW
YA!

HIGHLIGHTS OF DETROIT



JOHNNY'S
ON WARREN
NEAR CASS AVE.



GENERAL MOTORS
BUILDING



FREE SOCIAL
HYGIENE CLINIC
8811 JOHN C. LODGE

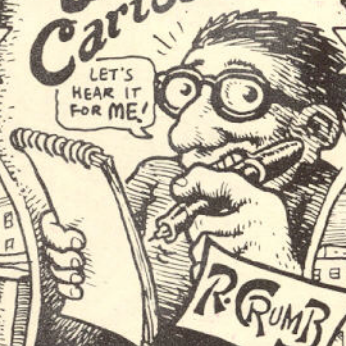


JOHN R. FRUIT MARKET
CORNER OF JOHN R. & SEVEN MILE RD.



CAROUSEL LOUNGE
CORNER OF JOHN R. & SEVEN MILE RD.

by
*America's
Best-Loved
Underground
Cartoonist*



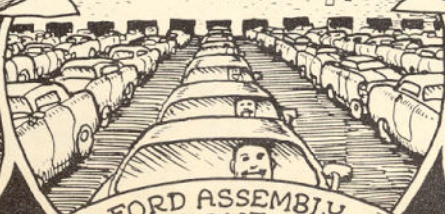
WOODWARD AVE.
BUS



WAYNE STATE
UNIVERSITY



THE RED BARN



FORD ASSEMBLY
PLANT



HAMTRAMK

Workers of the World ARISE!

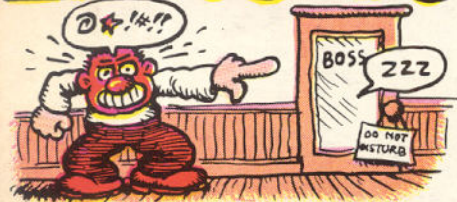
cast off
your
chains
and read
**MOTOR
CITY**
comics

THE ONLY TRUE
WORKING MAN'S
COMIC BOOK!!
WORKING
GIRLS TOO!



by the People's Cartoonist
— R. CRUMB

EXPLOITATION
OF THE WORKERS
EXPOSED!



CLASS STRUGGLE
VIVIDLY PORTRAYED!



IF YOUR
LOCAL NEWSDEALER
WON'T CARRY "MOTOR
CITY COMICS", THEY'RE
AVAILABLE BY MAIL FROM

THE
RIP OFF PRESS
box 14158
San Francisco,
94114

Getting the Message to the People

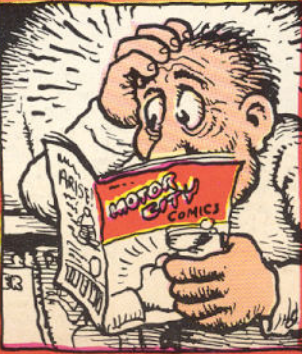
THE WEARY LABORING
MAN, HIS BRAIN DULLED
BY YEARS OF OPPRESSION,
LOOKING FOR READING
MATTER...



TAKES A COMIC BOOK
FROM THE RACK... IT
DOESN'T MATTER WHICH
ONE... THEY'RE ALL THE
SAME....



BUT WHAT'S THIS? HERE
IS SOMETHING HE'S NEVER
SEEN BEFORE IN A COMIC
BOOK... HIS BRAIN REELS
WITH THE DISCOVERY!!



HIS SPIRIT IS RENEWED!
OLD HOPES AND DREAMS
ARE REKINDLED... HIS LIFE
ONCE AGAIN HAS MEANING!
HE HAS BECOME AN INSPIRED
REVOLUTIONARY!!!





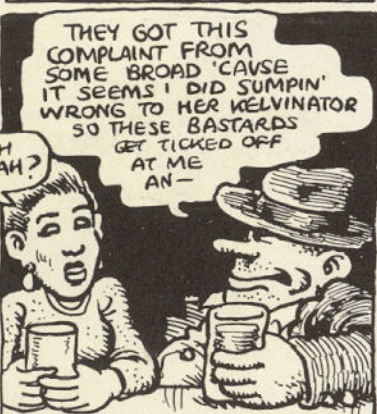
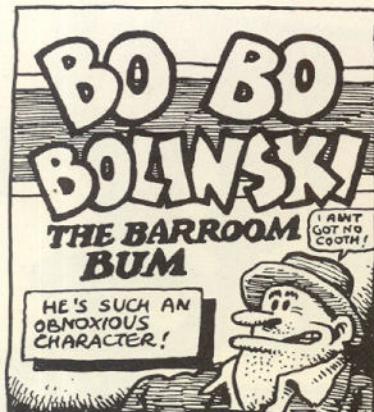
NO. 2

MOTOR CITY comics

7¢



LENORE GOLDBERG
and her
GIRL COMMANDOS



SOMEWHERE IN A WINDOWLESS AIR-CONDITIONED ROOM TUCKED AWAY IN THE UPPER FLOORS OF A HUGE GOVERNMENT BUILDING IN WASHINGTON, A GROUP OF HIGHER ECHELON OFFICIALS, MEMBERS OF A COMMITTEE OF A BRANCH OF A DEPARTMENT OF AN INVESTIGATING AGENCY ARE HOT ON THE TRAIL OF...

LENORE GOLDBERG AND HER GIRL COMMANDOS



THERE
SHE
IS...

THAT
HER?

SHE'S
NOT BAD
LOOKIN'
AKSHULLY!

THIS IS AT
TH' WASHINGTON
PEACE MARCH OF
APRIL, '65...

CLICKETY
CLICK



by
THE OLD
LEFTHANDER

CLICKETY
CLICK

HERE SHE IS
IN CHICAGO
LAST YEAR...

SHE WAS TH' LEADER
OF A SMALL ARMY
OF FEMALE ROWDIES
AT THAT TIME... AN
ARMY THAT HAS
SINCE THEN GROWN
CONSIDERABLY
IN SIZE...

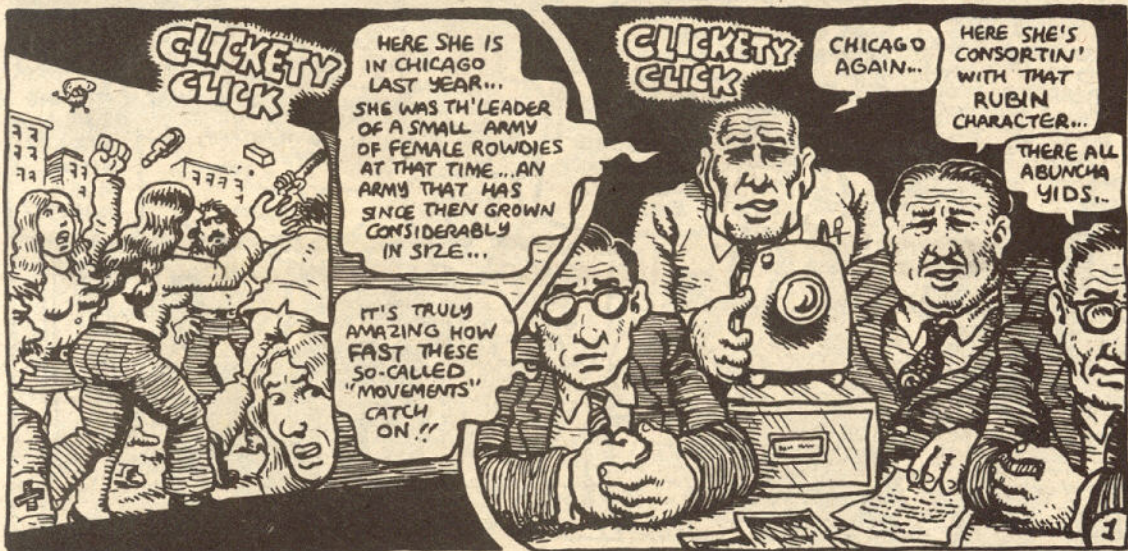
IT'S TRULY
AMAZING HOW
FAST THESE
SO-CALLED
'MOVEMENTS'
CATCH ON!!

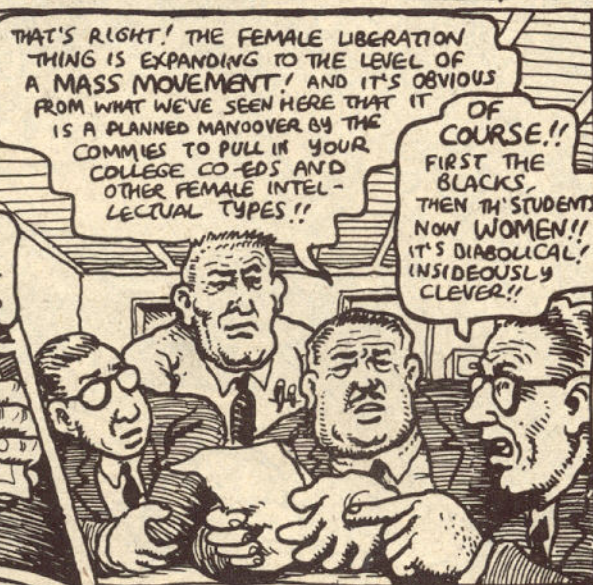
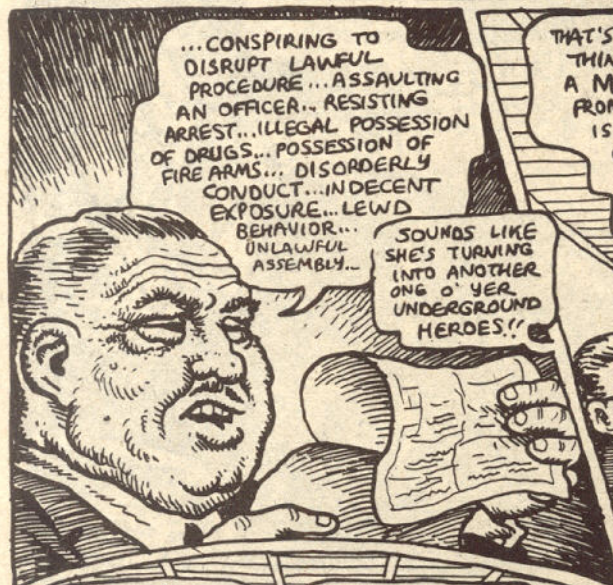
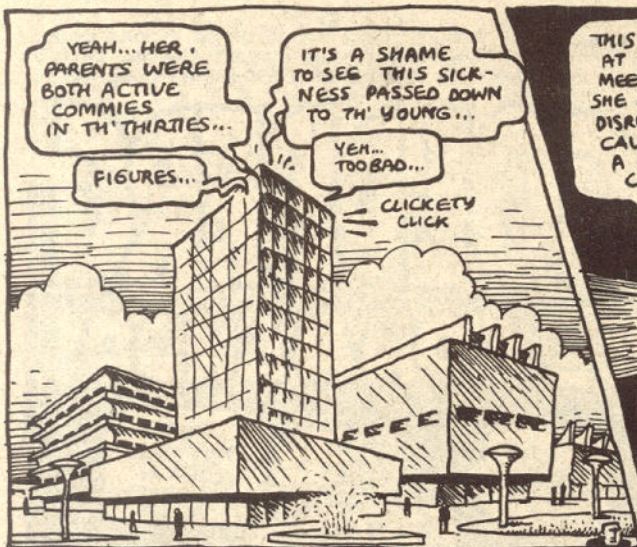
CLICKETY
CLICK

CHICAGO
AGAIN...

HERE SHE'S
CONSORTIN'
WITH THAT
RUBIN
CHARACTER...

THERE ALL
ABUNCHA
YIDS...





A FEW DAYS LATER, THE WOMEN'S LIBERATION FRONT HOLDS A HUGE MEETING AT A LARGE MIDWESTERN UNIVERSITY... LENORE GIVES THE GIRLS A MOVING SPEECH...

...AND SO I SAY, WAKE UP, WOMEN!! OPEN YOUR EYES!! IT IS YOU WHO HOLD IN YOUR HAND THE POWER TO DECIDE THE FUTURE OF MANKIND!!

SORRY, NO MEN ALLOWED!

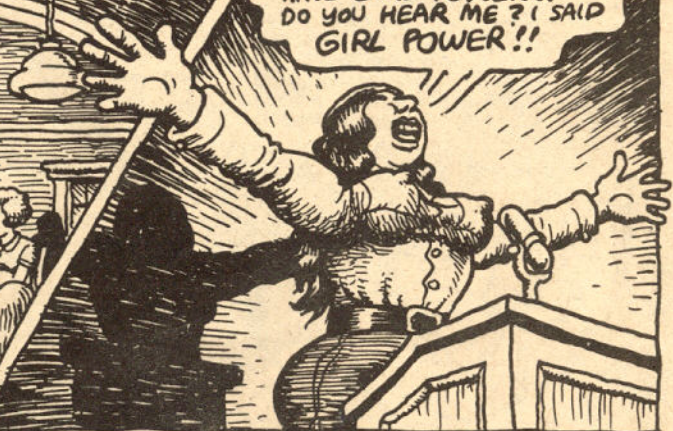
BUT-

THAT IS, I MEAN, THE HUMAN RACE... TH' WORD "MANKIND" IS JUST ANOTHER TOOL USED BY MEN TO BRAINWASH WOMEN...



WE CAN SAVE THE MEN FROM DESTROYING EACH OTHER! IT'S SIMPLE! WE HAVE GIRL POWER!! DO YOU HEAR ME? I SAID GIRL POWER!!

WE WOMEN MUST NOW BE WILLING TO TAKE ON THE RESPONSIBILITY WHICH HAS ALWAYS BEEN RIGHTFULLY OURS... WE MUST TAKE HOLD OF DESTINY NOW!! BEFORE IT'S TOO LATE!!



GIRL POWER!

AFTER THE CHEERING DIES DOWN...

BUT!... AND THIS IS THE HARD PART... WE'VE GOT TO ORGANIZE AND START PROGRAMS... FORCEFUL ACTIONS THAT WILL CHANGE SOCIETY... SO, TO THIS END THERE WILL BE A DISCUSSION GROUP LATER TO FORM A CELL HERE AT THE UNIVERSITY... ANY FEMALE WHO WANTS A SAY IN DECIDING HER OWN FATE OUGHT TO GET IN ON THIS THING... REMEMBER GIRL POWER!!!



AN HOUR LATER.

AFTER ALL,
WE ARE HALF
OF THE HUMAN
RACE!

RIGHT
ON,
SISTUH!

THAT'S RIGHT!
I FOR ONE NO
LONGER TAKE ANY
SHIT FROM THE
GREAT GOD
PHALLIS!!

WE'LL PUT,
JANET!!

BUT -

-WHAT ABOUT
THE FACT THAT
THEY'RE BIGGER'N'
STRONGER'N'
US?? HUM?

YEAH!!

IT'S A MYTH,
GIRL!
DON'T YOU
BELIEVE IT!!
YOU YOURSELF
ARE AS STRONG
AS YOUR AVERAGE
MIDDLE-CLASS
AMERICAN MALE...
IF NOT STRONGER!



REALLY?

WOW!

FAR
OUT!

OF COURSE! ONLY,
THEY'VE BEEN TRAINED
TO BELIEVE THEY'RE
TOUGHER THAN YOU!
WHEN ACTUALLY, IT'S
PRETTY MUCH THE
OTHER WAY AROUND...
IT'S BEEN TESTED AND
PROVEN THAT WOMEN
HAVE MORE BASIC
PHYSICAL ENDURANCE
THAN MEN!!

BUT YER
HIP TO ALL
THAT, ANY-
WAY... YOU'VE
JUST SUP-
PRESSED
IT...

STILL, WE SHOULD AVOID AN
OUT AN' OUT FIGHTING WAR
WITH THE MEN... THAT WOULDN'T
BE SMART... ANYWAY, THERE'S A
HANDFUL OF 'EM ON
OUR SIDE...

YOU'LL NEVER
SEE ME BACK DOWN
WHEN SOME BIG
BASTARD IS MASSLIN'
ME... I SUCKER-
PUNCH 'EM IN
TH' BALLS!



THAT JANET!
SHE'S TOO MUCH!
SHE GETS IN A LOTTA
FIGHTS WITH GUYS!
USUALLY WINS, TOO!
SHE'S A FIERCE
ONE!!

IT'S FUN! I
FUCK ALOT TOO
THOUGH!
FIGHTIN' AN'
FUCKIN'... IT'S
ALL HEALTHY!

HEH
HEH

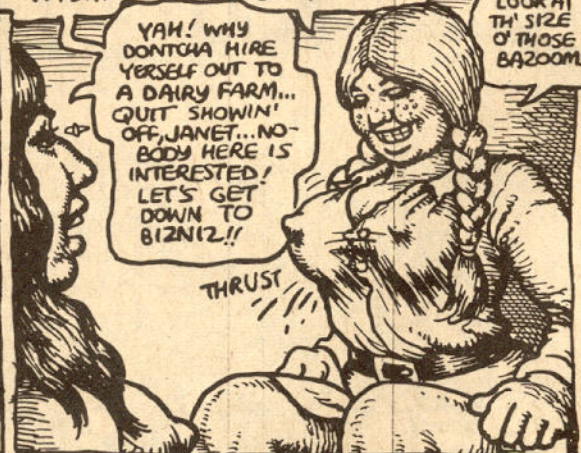
SHE GETS HASSLED
ALL TH' TIME 'CAUSE
OF HER BIG
TITS...

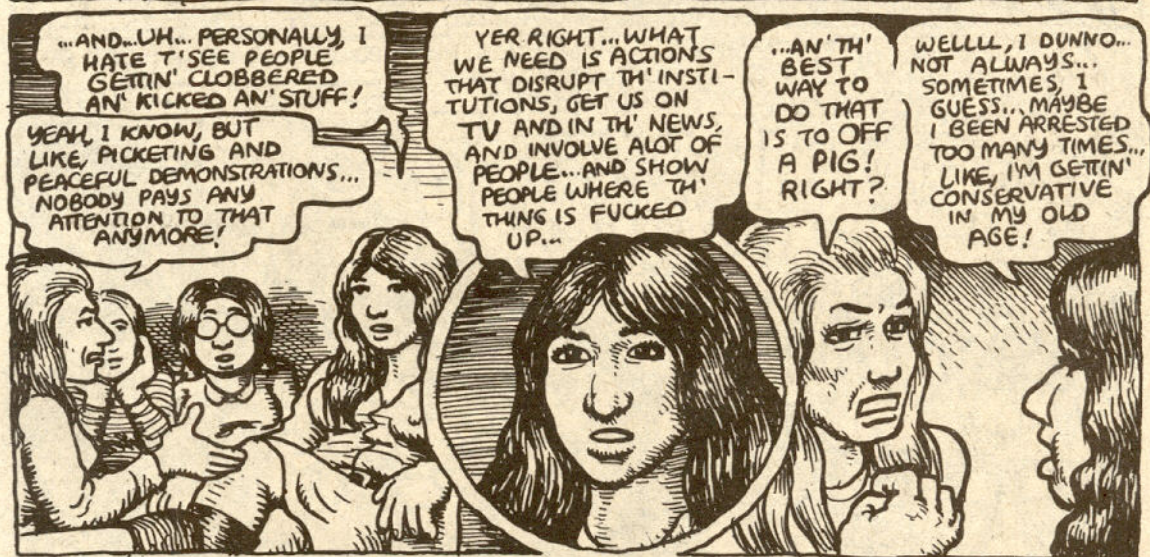
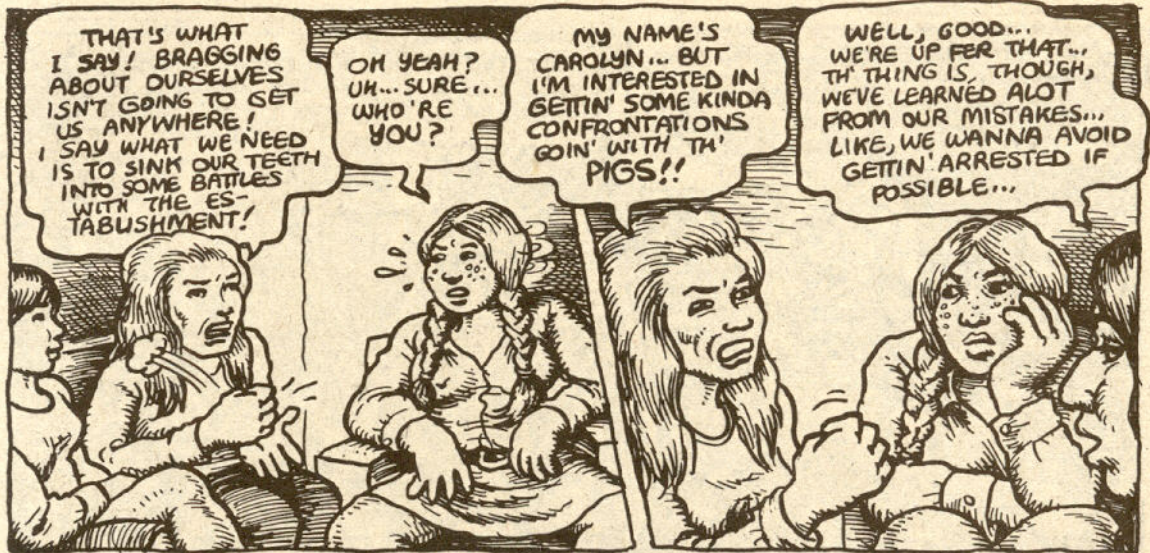
YUP! BIGGEST KNOCKERS
IN TH' MOVEMENT!!
IT YOOSTA HANG ME UP
BUT FUCK IT!

LOOK AT
TH' SIZE
O' THOSE
BAZOOMS!

YAH! WHY
DONTCHA HIRE
YERSELF OUT TO
A DAIRY FARM...
QUIT SHOWIN'
OFF, JANET... NO-
BODY HERE IS
INTERESTED!
LET'S GET
DOWN TO
BIZNIZ!!

THRUST





LATER, AFTER THE MEETING BREAKS UP...

WELL, WHADDAYA THINK, JANET?

FOR MY MONEY, THAT CAROLYN CHICK IS A COP!!

YEH...THAT'S WUT I WUZ THINKIN'...

SHE DIDN'T LOOK LIKE NO COLLEGE CO-ED T' ME! THOSE CAPRI PANTS WERE A DEAD GIVE-AWAY!

YEAH, AH DINT DIG HER AT ALL!



YER TH' BRAINS OF THIS OUTFIT, JEWGIRL... WHAT'RE Y' GONNA DO ABOUT IT?

I DUNNO... LET'S JUST COOL IT AN' KEEP AN EYE ON 'ER!

SATURDAY AFTERNOON, A HUNDRED FEMALE LIBERATORS SHOW UP AT THE BEAUTY CONTEST...

LISTEN, EVERYONE! IF WE WORK THIS RIGHT IT COULD BE GREAT BOX OFFICE FOR TH' MOVEMENT! SO LET'S ALL KEEP OUR HEADS TOGETHER AND PULL IT OFF AT TH' RIGHT TIME!

YAY!

RIGHT ON!



THE CONTEST PLODS ALONG, UNTIL THE BATHING SUIT COMPETITION...

AND NOW, FOLKS... MY FAVORITE PART OF THE CONTEST... THE GIRLS WILL COME OUT IN THEIR BATHING SUITS... MMY MY AREN'T THEY LOVELY?

EASY ON THE EYES...YESSIR! HEH HEH!

GOLLY DAY!

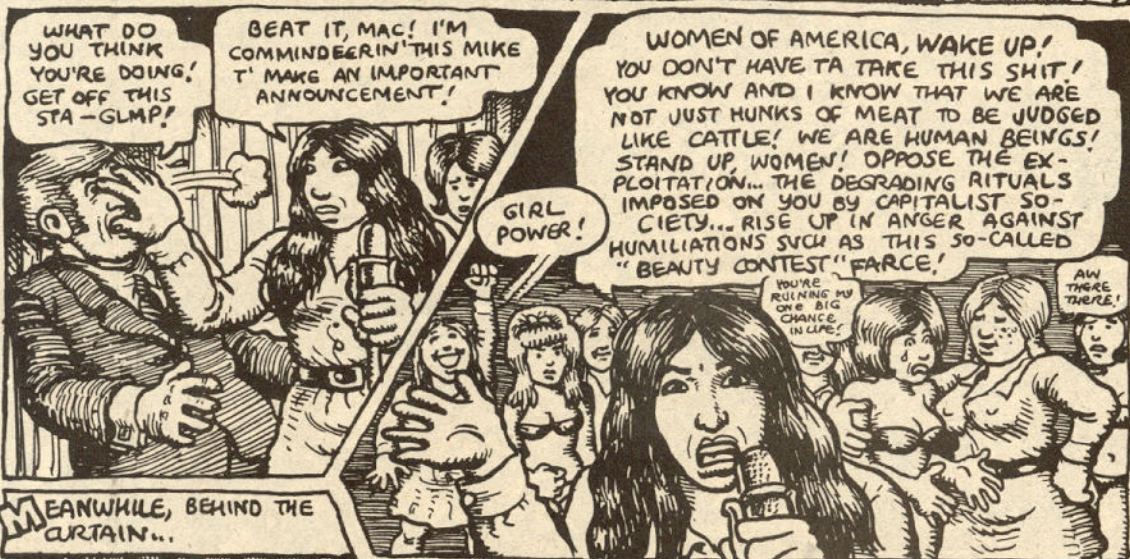
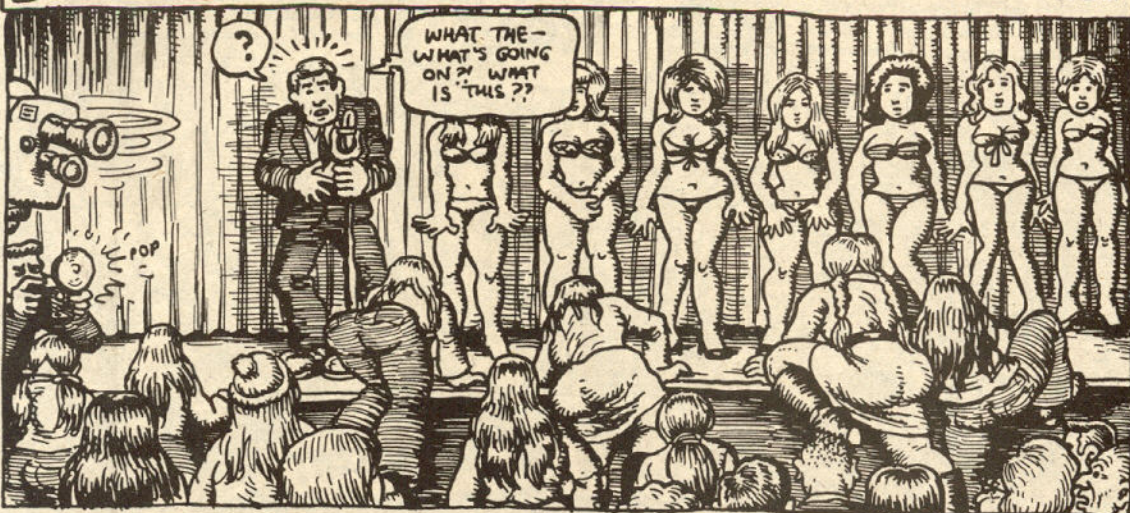
MY BIG MOMENT!

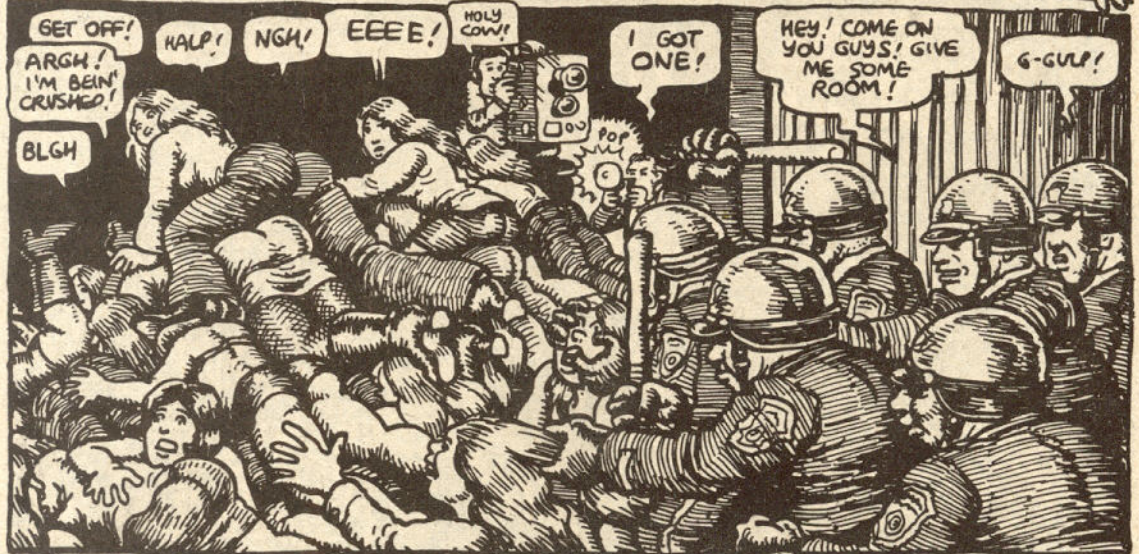
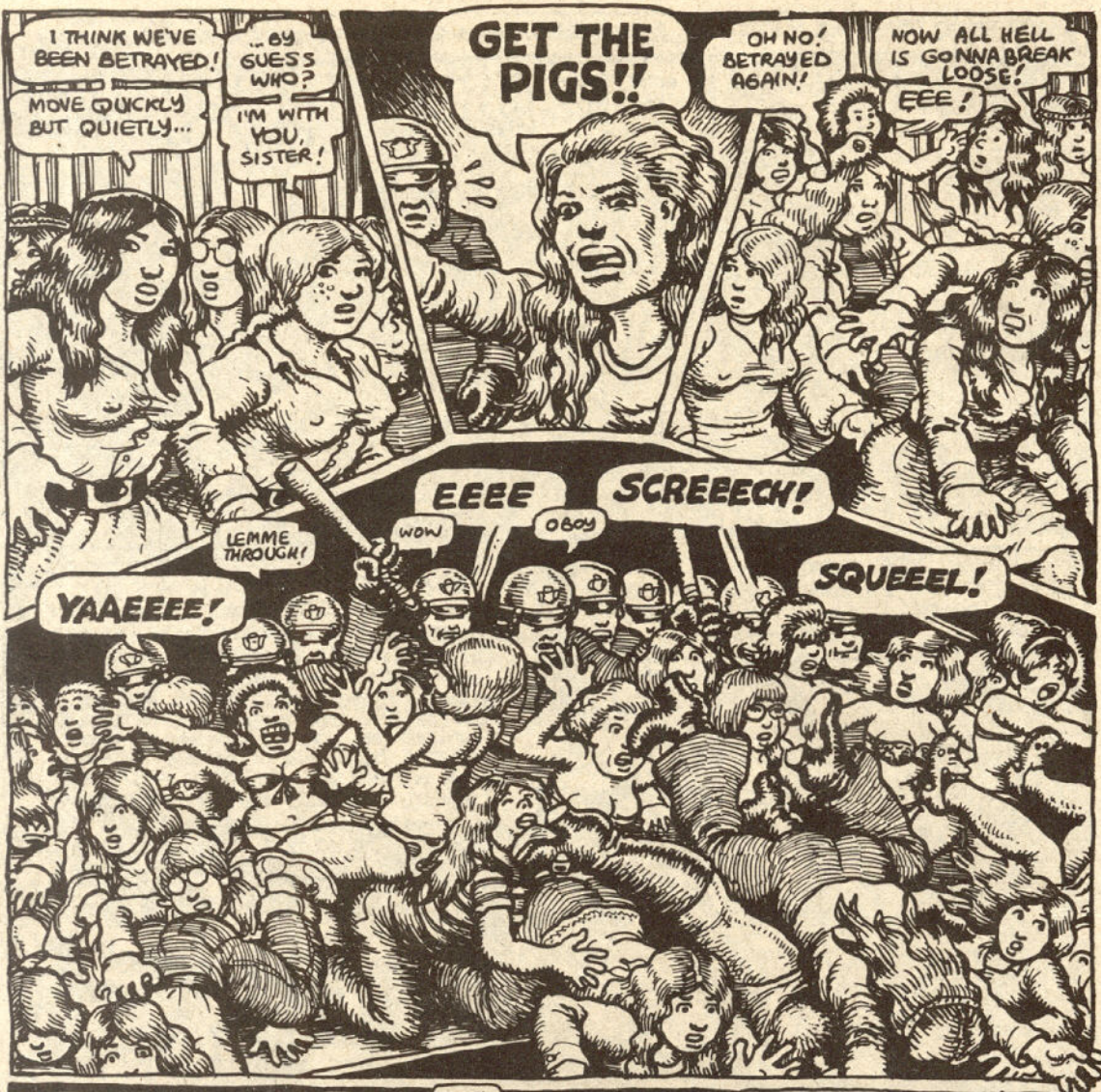
GULP

I'M SO SCARED!



SUDDENLY, FROM THE AUDIENCE, A HUNDRED GIRLS CALMLY MOVE TOWARD THE STAGE...

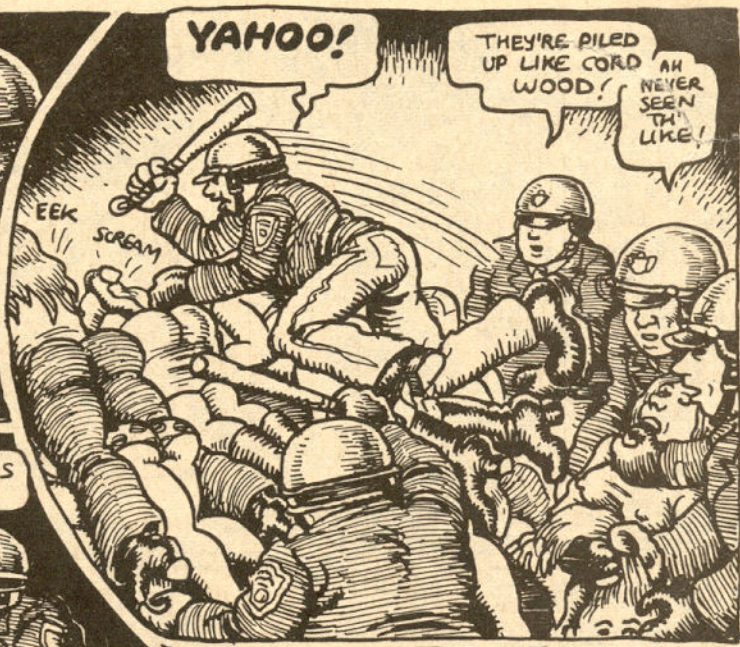






YER UNDER ARREST,
YA DIRTY LITTLE
WHORE!

GLOKH!



YAHOO!

THEY'RE PILED
UP LIKE CORD
WOOD!

AH
NEVER
SEEN
TH' LIKE!

EEK
SCREAM



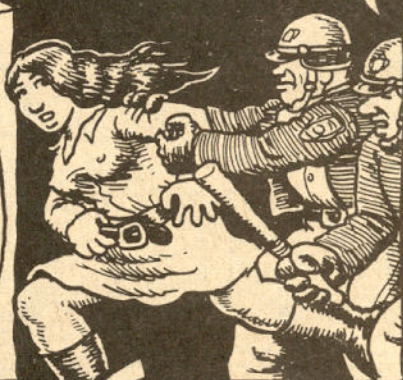
HEY! I'M KING
OF TH' MOUNTAIN!

CUT TH' CLOWNIN'! THIS
IS SERIOUS
POLICE
WORK!

EXIT

GET HER! SHE'S
TH' LEADER!

OH
YEAH!?



OH NO
YA DON'T!

R-RIP!

OOF!

EAT
BOOT,
ASSHOLE!

DOOF

STOP OR
I'LL SHOOT!



LOOK MA,
A NAKID
GURL!

OH MY
GOD! DON'T
LOOK AT
THAT PERSON,
BOBBY!

HALT!

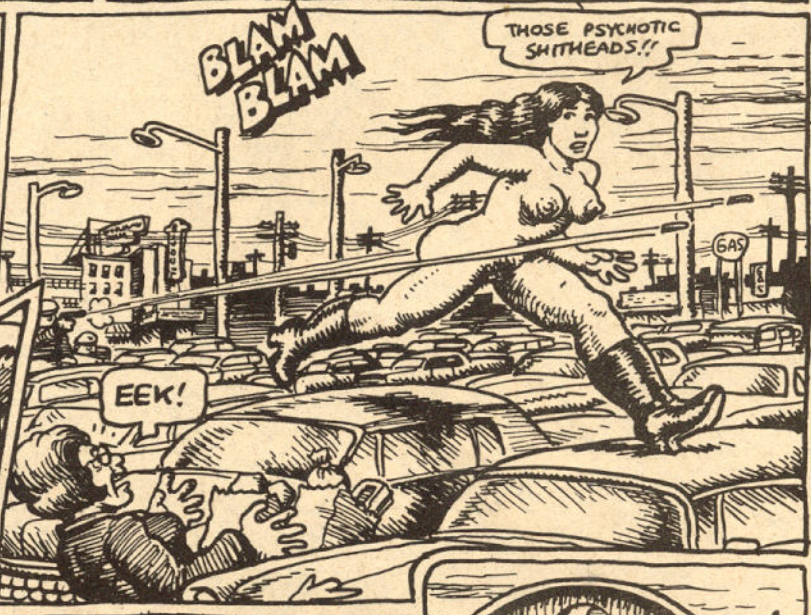


I GOTTA DITCH
THOSE COPS...MAYBE
IN THIS PARKING
LOT...



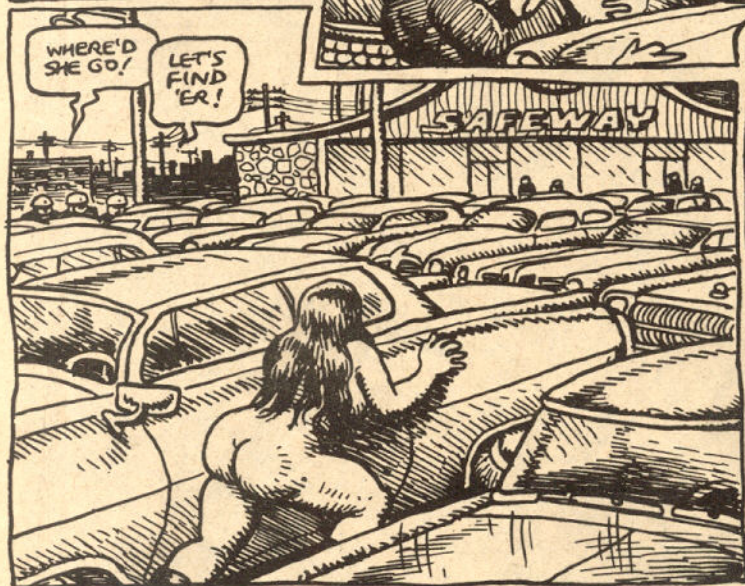
BLAM
BLAM

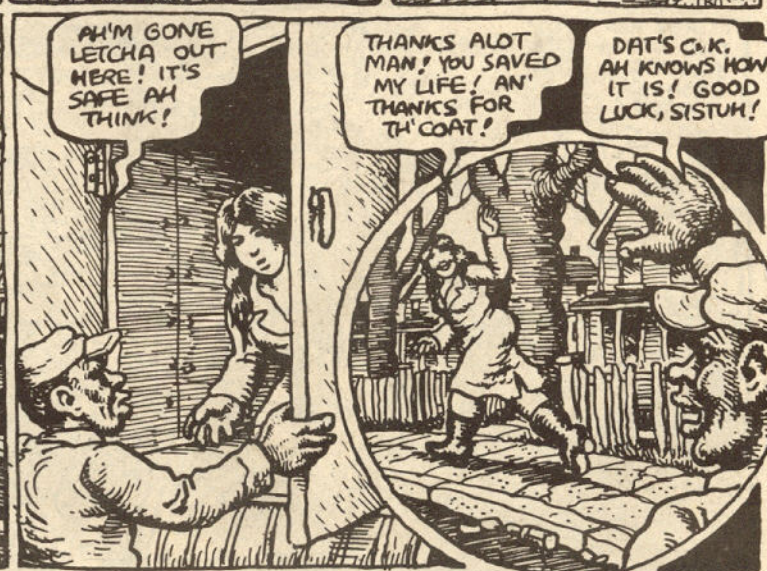
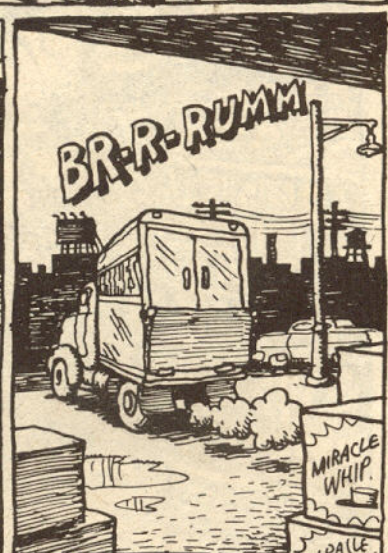
THOSE PSYCHOTIC
SHITHEADS!!



WHERE'D
SHE GO?

LET'S
FIND
'ER!





NEXT DAY IN WASHINGTON

...TWO GIRLS KILLED
IN THE RIOT... A RIOT
INSTIGATED BY MISS
LENORE GOLDBERG...
EXCELLENT!

...IN FACT, IT DOESN'T
EVEN MATTER IF WE NEVER
GET HER... SHE'S FINISHED
AS A LEADER AND SHE
KNOWS IT!

YES CHIEF... SHE'LL NEVER
BE ABLE TO SHOW HER
FACE IN PUBLIC AGAIN!
HER CAREER AS A
TROUBLE-MAKER IS
ENDED ALRIGHT!



NICE
GOING,
MISS
LESTER!

YOU HAVE DONE YOUR
COUNTRY A GREAT
SERVICE!

YEAH... SURE...
HOW 'BOUT THE
REST OF THAT
FEE YOU PROM-
ISED ME?!

OF COURSE! THERE
YOU ARE! 2500
DOLLARS! YOU'VE
EARNED IT! WE'RE
ALWAYS GLAD TO
REWARD THOSE
WHO—

SAVE YOUR SPEECHES
FOR TH' SUCKERS...
WELL, I'M AFRAID I
REALLY MUST BE
GOING... SO I'LL JUST
SAY GOOD-BYE...

WAIT A
MINUTE!



LISTEN, MISS LESTER!
UH... HOW WOULD YOU LIKE
TO BE MY GUEST FOR
DINNER TONIGHT? AND
MAYBE GO TO A CLUB
AFTERWARD? I COULD
HAVE A LIMOUSINE PICK
YOU UP AT YOUR HOTEL...

HANDS OFF,
BUSTER! I MAY NOT
BE A FEMALE LIBERA-
TIONIST, BUT I DON'T
LIKE YOU EITHER!!

WELL, EAT MY
SHIT, BITCH!!

TAKES ALL
KINDS, I
GUESS!



ONE YEAR LATER, SOMEWHERE IN CANADA...

THIS IS AS FAR AS WE CAN GO BY CAR...



NOW WE HAVE TO HIKE UP THIS TRAIL FOR A COUPLE OF MILES...

OUTA SIGHT...MY LEGS ARE STIFF FROM RIDIN' IN THAT VW ANYWAY!



THAT'S REALLY GREAT, THAT YER PLACE IS SO FAR FROM TH' ROAD...

YEAH.. WE'RE TRYING TO MAKE IT WITHOUT MACHINES... IT'S BETTER WITHOUT 'EM!



SURE IS BEAUTIFUL OUT HERE!

THIS IS TH' ONLY PLACE TO LIVE!



HERE WE ARE!

WOW! FAR OUT! A WHOLE LITTLE VILLAGE!

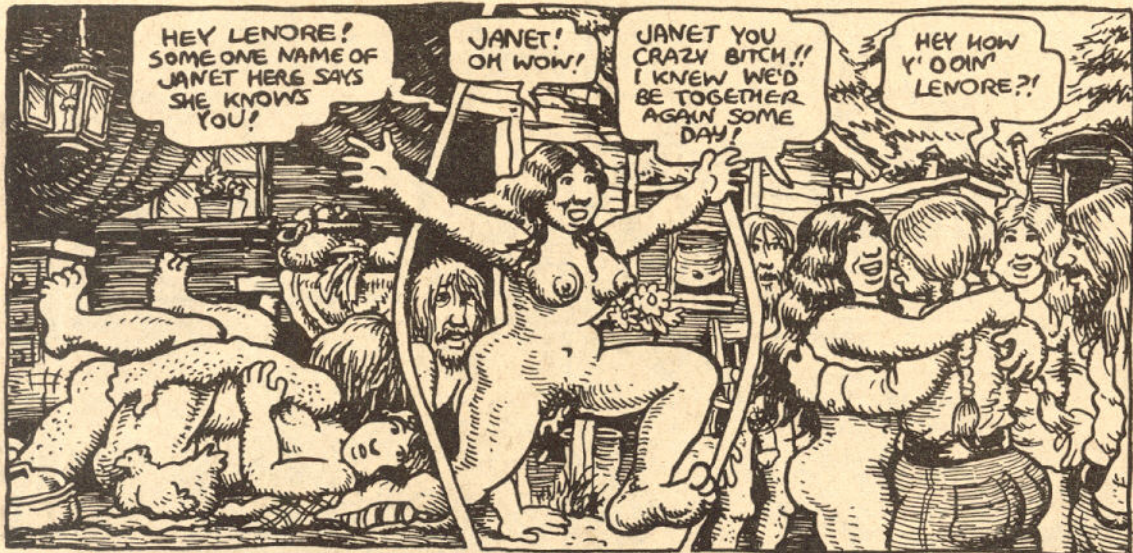


WELCOME! WELCOME!

HAVE SOME GOATS MILK!

DONT MIND IF I DO!!





HEY LENORE!
SOME ONE NAME OF
JANET HERE SAYS
SHE KNOWS
YOU!

JANET!
OH WOW!

JANET YOU
CRAZY BITCH!!
I KNEW WE'D
BE TOGETHER
AGAIN SOME
DAY!

HEY HOW
Y' OGIN'
LENORE?!

HOW TH'
HELL DID
YA FIND
THIS
PLACE?

IT WASN'T EAZY!
YOU COVERED YER
TRACKS PRETTY
WELL! I HAD TA
PROVE I WUZ YER
BLOOD SISTER 'FORE
ANYBODY'D TELL
ME ANYTHING!

YEAH... I GOT VERY
PARANOID AFTER THAT
BIG INCIDENT IN
MICHIGAN...
HOW'S TH' MOVE-
MENT DOIN'??

IT'S INCREDIBLE, LENORE!
THOUSANDS OF NEW MEMBERS!
SO MUCH HAS HAPPENED! IT
SURE WOULD BE GROOVY IF
YOU COULD COME BACK...
NOBODY CAN GRAB A
CROWD TH' WAY
YOU USED TO...

HEH... YOU KNOW
I KIN NEVER GO
BACK TO TH' FUCKIN'
STATES... NOT
THAT I'D EVER WANT
TO!



THIS IS MY HOME
AN' MY FAMILY NOW...
I LOVE IT HERE...
COM'ERE JANET! I
WANTCHA TA MEET
SOMEBODY!

O.K.

HIS NAME IS
CRANBERRY
SUNRISE
VISHNU
MEADOW
KING...

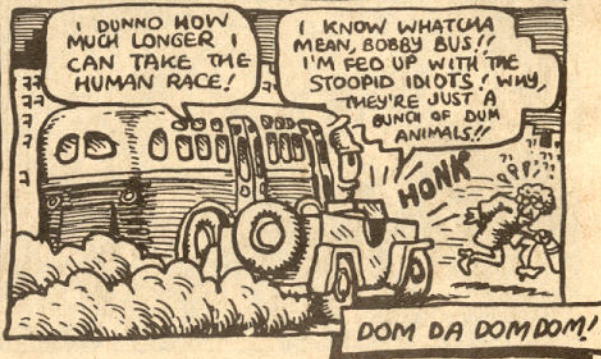
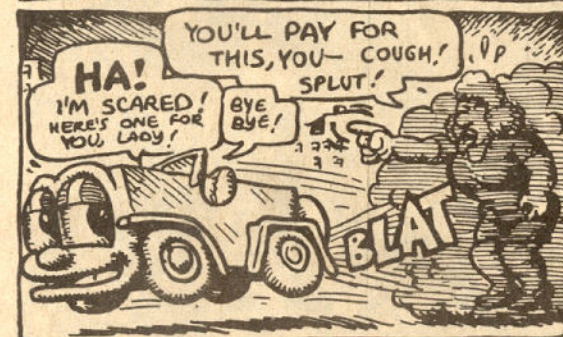
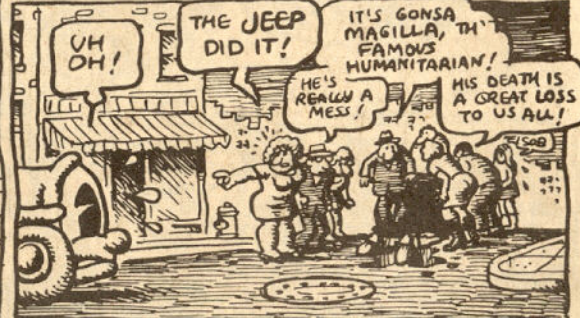
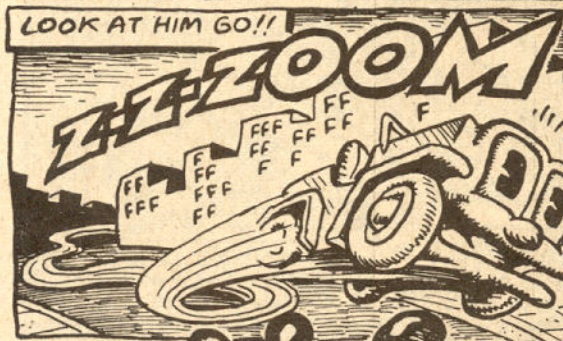
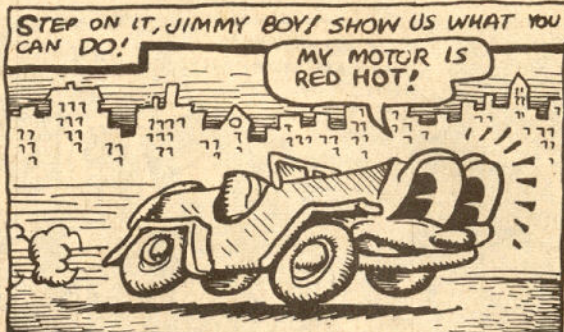
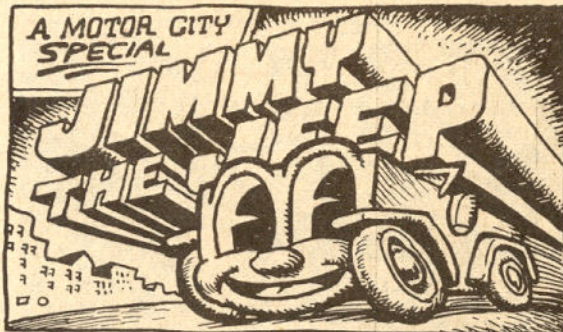
LENORE!!
WELL, I'LL BE
FUCKED!!
I NEVER THOUGHT
I'D SEE TH' DAY
WHEN YOU'D -

WELL, Y' KNOW...
LIFE GOES ON AN'
THINGS CHANGE...



THE
END

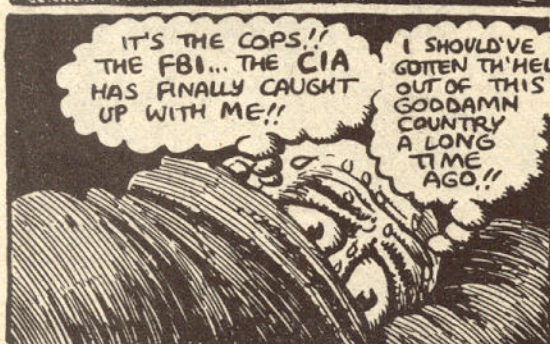
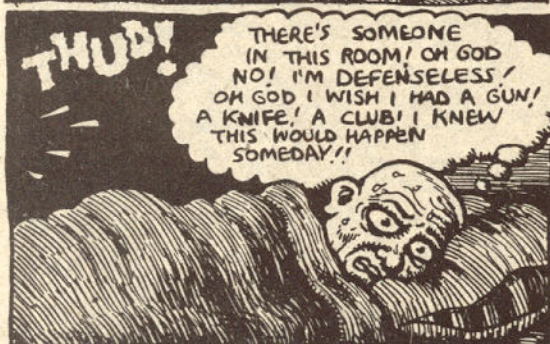
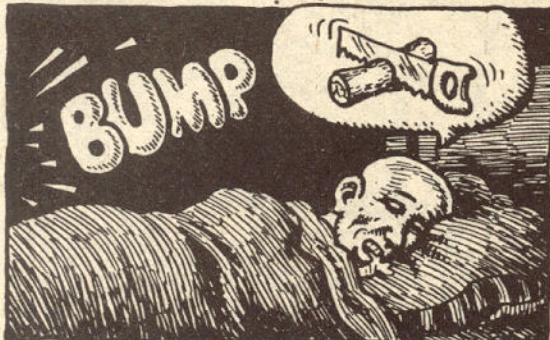
WILL LENORE GOLDBERG
TURN OUT TO BE A 'JEWISH
MOTHER'? ONLY TIME WILL TELL!



SHUMAN *the* HUMAN'S

NIGHT OF TERROR

...TWO O'CLOCK IN THE MORNING AND ALL'S WELL.... OR IS IT ???



The Simp and the Gimp

A
ANOTHER
MALEVOLENT
COMIC STRIP
THAT WILL UNDER
MINE ALL YOUR
GOOD INTEN-
TIONS AND
FINEST
IDEALS by
R. "THE CHOIR
BOY" CRUMB



HEY GIMP! I
TURN TH' BILL
AROUND IN TH'
BACK... CLEVER,
EY WOT?

HUH?

OH MAN, YOU'RE
A REAL SHARP
DUDE, YOU
ARE!!

HOWZAT
LOOK,
HUH?

FLUB
FLUB

THE SIMP and
the GIMP have been
locked up in Bumner-
burg State Mental Hospi-
tal for treatment. There's
no doubt that these two
birds are unfit to walk a-
mong sane, normal people.
The big question is,
do they want to
be helped??



GIVE ME THAT!
STRAIGHTEN UP AN' FLY
RIGHT, YA IGNERAMUS!

MY
CAP!

SMER
SMER
SMER

SOMETIMES I
WONDER HOW
YOU EVER
SURVIVED,
SIMP!

UH OH!
COOL IT!
HERE COMES
BIG NURSE!



WELL, GOOD MORNING, AND HOW ARE WE FEELING TODAY!?

WHADDAYA MEAN WE?!

GREAT UNTIL YOU CAME ALONG!

NOW NOW...DON'T BE LIKE THAT! I'M HERE TO HELP YOU!!

PERSONALLY, I'M RATHER HORNY TODAY, NURSE...WOULD YOU... COULD YOU... SUCK MY DICK??

TSK TSK...LET'S NOT REACT WITH HOSTILITY...WHY DON'T WE JUST SIT DOWN AND TALK IT ALL OUT...

WHO'S BEING HOSTILE!? I WANT MY PRICK LICKED! HONEST TO GOD!

COME ON...YOU'LL FEEL BETTER IF YOU TALK ABOUT IT...WE'LL GET ALONG JUST FINE AND I WON'T HAVE TO HAVE YOU SENT TO THE RUBBER ROOM!

I'LL FEEL BETTER WHEN I'M SUCKED OFF IS HOW I FEEL!

YOU'RE BEING VERY UNCO-OPERBLVS SPLURP SPLUP-BLERP!

SHAD UP!

HAR HAR HEY, BIG NURSE, YOU LOOK FUNNY!

YOU'RE BOTH TOTALLY INSANE, YOU-- SPLRP PLBSK BLAPP-P-- I TOLD YOU TO SHUT UP!

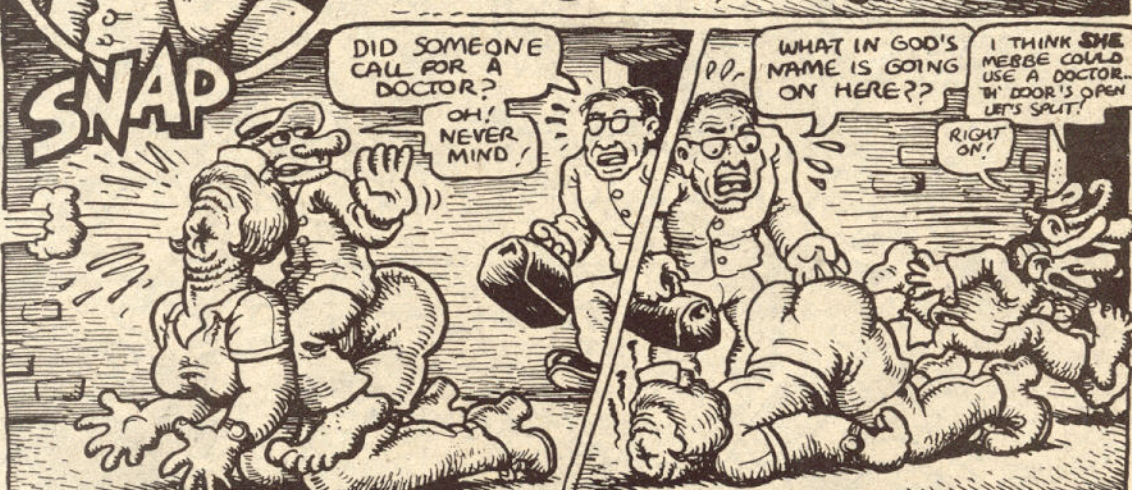
LOOK! SHE'S A SUCTION PUMP!

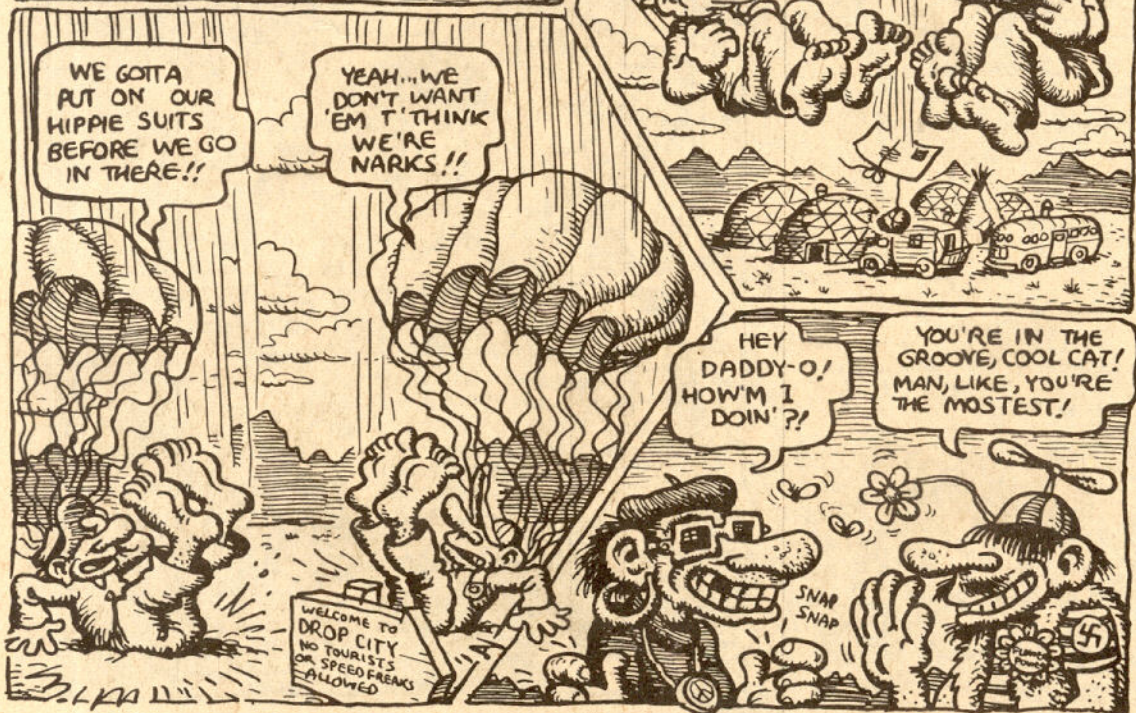
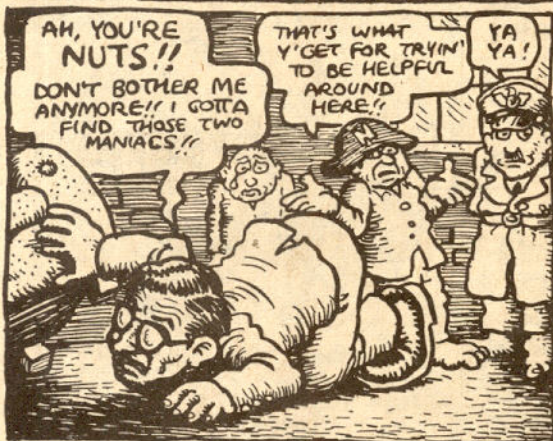
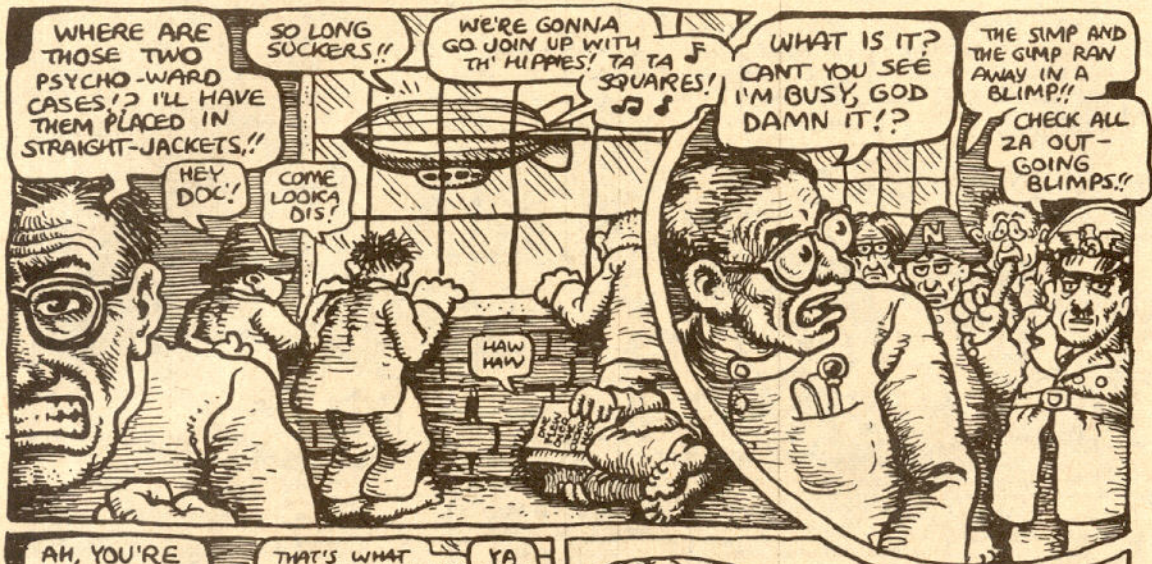
HAW!

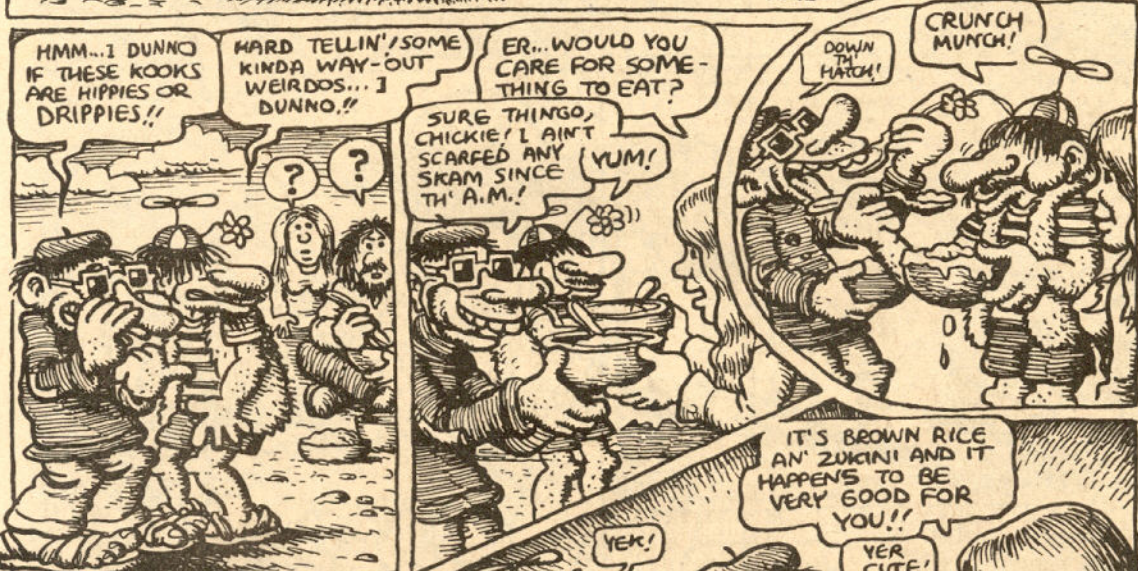
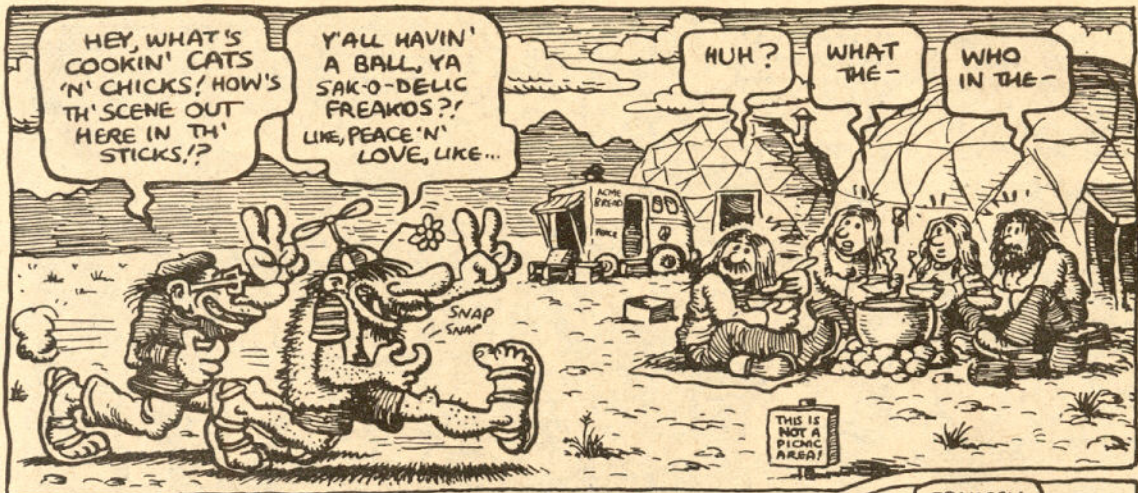
HAW HAW! YER SICK, GIMP, BUT I'M GAME!

HEY, TRY STICKIN' YER PUD IN THERE, SIMP!

SPLP









GET YOUR FILTHY HANDS OFF OF THAT GIRL!!

HUH?? HEY, WHAT GIVES?



I DON'T KNOW WHO YOU CLOWNS THINK YOU ARE, BARGIN' IN HERE AN' ACTIN' LIKE COMPLETE ASSHOLES!!

WHAT A COUPLE OF CRUDE CUSTOMERS!

W-WE'RE SORRY!

WE DIN'T MEAN NO HARM BY IT!



I'LL COME CLEAN! WE JUST ESCAPED FROM TH'UPSTATE NUT-HOUSE...

OH YEAH?

WE WANNA BE HIPPIES!!



WE JUS' WANNA BE WANTED! WE JUST WANNA BE FREE!

...AN' FEEL LOVED AND LIKE WE BELONG! SOB CHOKES!



WAHH BLA-HAWL

YEAH... SNIFF... I KIN DIG IT...

SOB



JUST GIVE US A CHANCE TO PROVE OURSELVES! IS THAT TOO MUCH TO ASK??

WELL, NO... THAT'S ADMIRABLE! WHADDAYA SAY, GANG?

POOR LI'L GUYS!

SURE! WHY NOT!

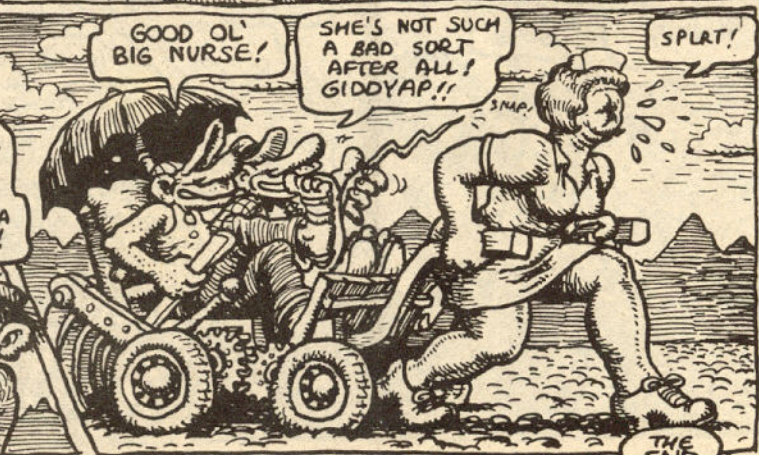
OKAY... SURE! WELCOME TO TH' FAMILY! MY NAME'S BIG BILL!

I'M ASPER OGGUS!

GLAD TO MAKE YER ACQUAINTANCE! I'M MR. GIMP AND THIS IS MY SIDEKICK MR. SIMP!

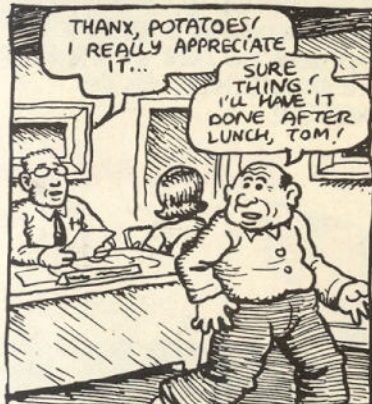
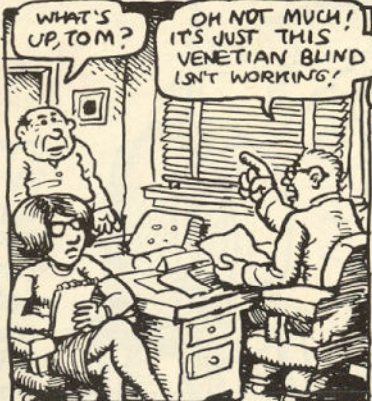
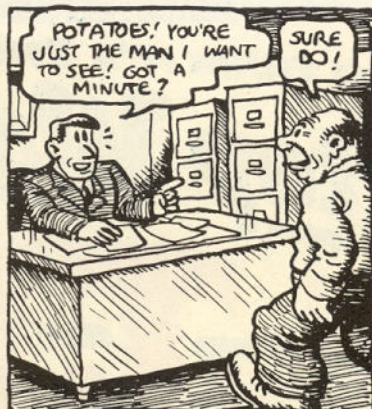
FUCK OFF, MAN! I'M NOT YOUR SIDE-KICK!

WHIMPER SNIVEL WHINE



THE END

Potatoes Browning



DON'T YOU THINK IT'S TIME TO

Stop Watching TV-?

HERE'S WHY!

TV makes people SICK!!
TV ENSLAVES you and SAPS
ALL YOUR CREATIVE ENERGY!
TV HOOKS YOU like DOPE!
TV is obviously a "VAST
WASTELAND" This is com-
mon knowledge.
TV is just plain BAD for
you physically, mentally,
and spiritually. Watching
it will cause you great un-
happiness in life and you're
more than likely to get
CANCER!!

BUT IF YOU STILL MUST HAVE YOUR MEDIA
INJECTION, THEN READ

MOTOR CITY

COMICS

IT'S THE COMIC THAT
ANSWERS TO NO ONE!!

Motor City Comics is the last out-spoken Bastion of TRUTH left in America today. Read it and you shall be FREE! Contained within these pages are mind-blowing glimpses of REALITY as it REALLY IS! These comics BREAK THROUGH the TV-INDUCED STUPOR, for this is ANTI-MEDIA! It's got the MEDICINE for the BLUES, and has been known to turn MENTALLY ILL persons into HEALTHY, GOOD-HUMORED FREE-THINKERS. You, too, will benefit from reading MOTOR CITY COMICS!!





WEIRD SEX FANTASIES WITH THE BEHIND IN MIND...

75¢

Big Ass

comics

SORRY
KIDS!
ADULTS
ONLY

AN
ANAL
OEDIPAL
PRODUCTION



EGGS
ACKLEY
AMONG THE
VULTURE
DEMONESSES

R. CRUMB

LIKE TO RIDE? THEN CLIMB ABOARD THE

BIG ASS



Hey all you castoffs of the degenerate bourgeoisie! Come on, all you whiney, sniveling brats of the affluent middle class!! Hop right up there!! Let that Holy Mutha Big Ass carry you back Home!!



EGGS ACKLEY



among the

VULTURE DEMONESSES

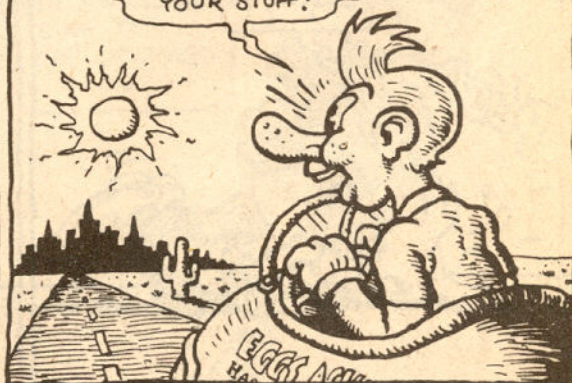


R. CRUMB

YES, I'VE SEARCHED FAR
AND WIDE LOOKING FOR
NEW PLACES TO SELL
MY WONDERFUL
EGGS!!



AH... THERE'S A BURG
I'VE NEVER BEEN IN
BEFORE! A WHOLE
NEW UNTAPPED TERRI-
TORY! CAR, DO
YOUR STUFF!



BUT-

SPUT
PLUT

POOT

PHWEE

EGGS
ACKLEY

ASK HIM ABOUT
AN EGG!!

CALL TODAY! TEL: 8911

OUT OF
GAS!

EGGS
ACKLEY

WANTS TO SELL
YOU AN EGG NOW!!

LOOKS LIKE
I'LL HAVE TO
WALK! WHAT
ROTTEN LUCK!!
OH WELL...

SCOUT JERKER

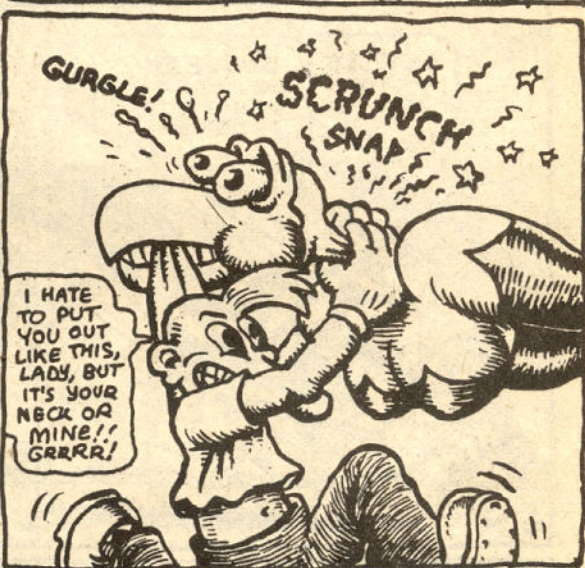
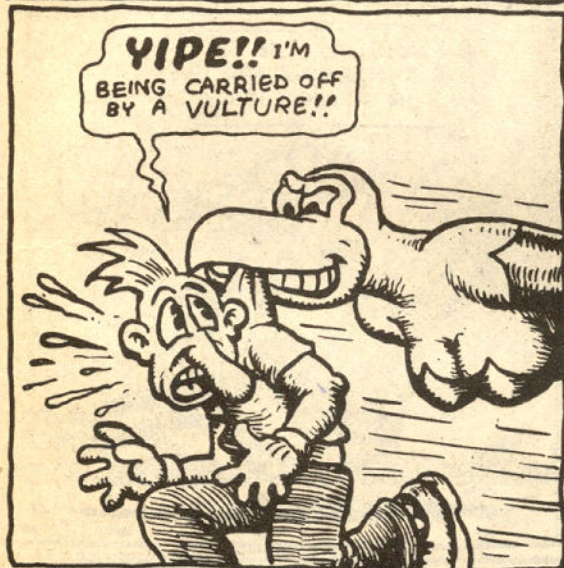
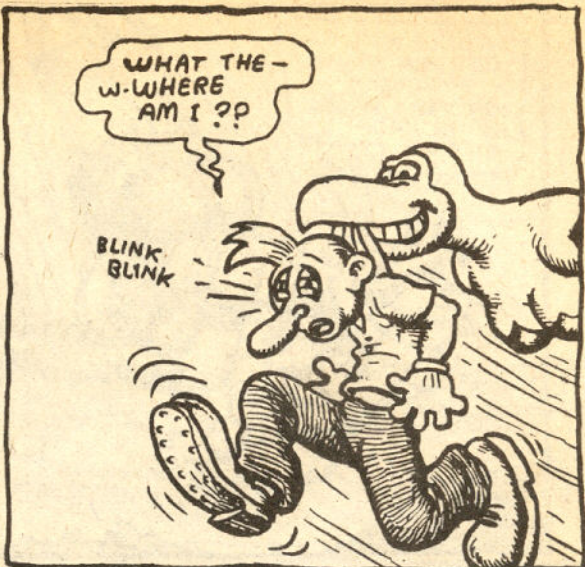
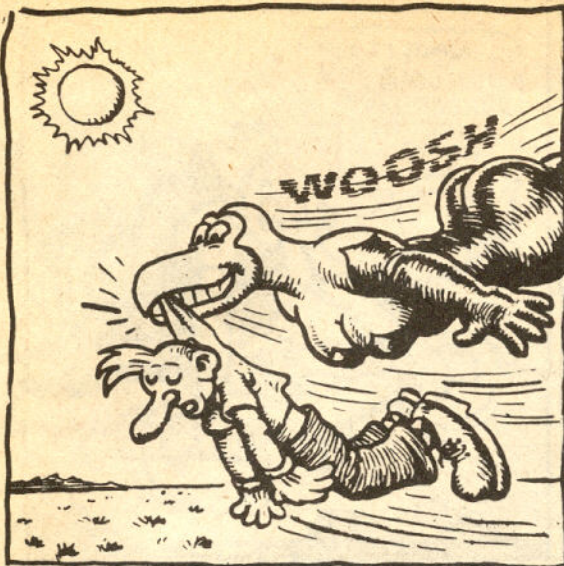
JEEZ!! I BEEN
WALKIN' FOR HOURS
AN' I DONT SEEM TO
BE GETTIN' ANY
CLOSER TO
THAT
CITY...

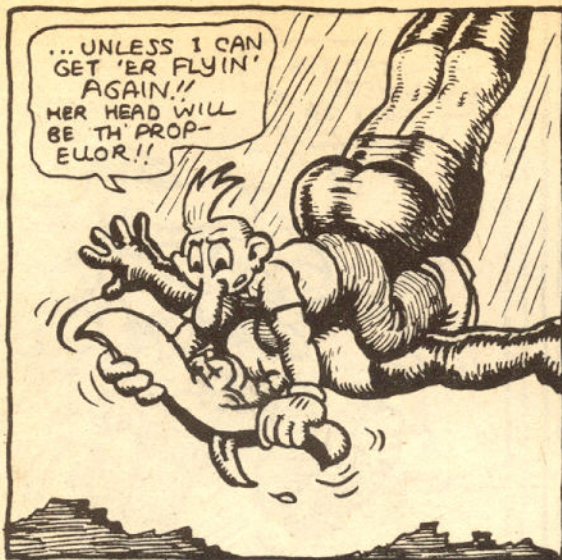
SUN SURE
IS HOT!!

I'M GETTING
SO TIRED ... I...
I...

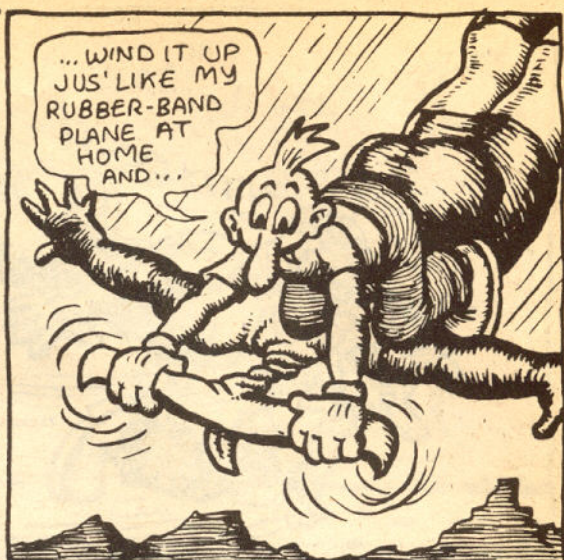
PLSP

HEH
HEH





...UNLESS I CAN
GET 'ER FLYIN'
AGAIN!!
HER HEAD WILL
BE TH' PROP-
ELLOR!!

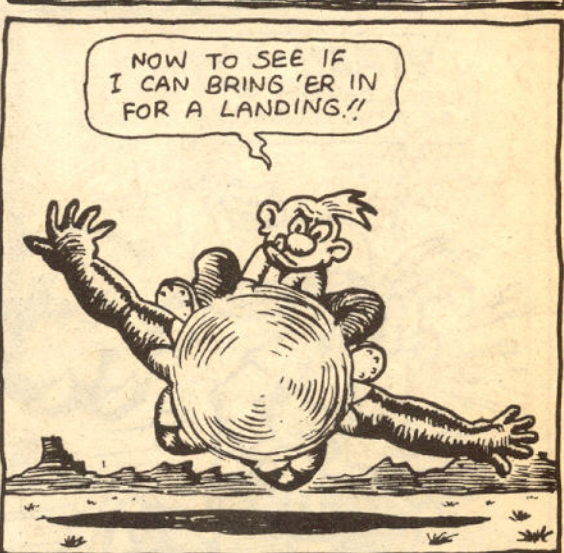


...WIND IT UP
JUS' LIKE MY
RUBBER-BAND
PLANE AT HOME
AND...

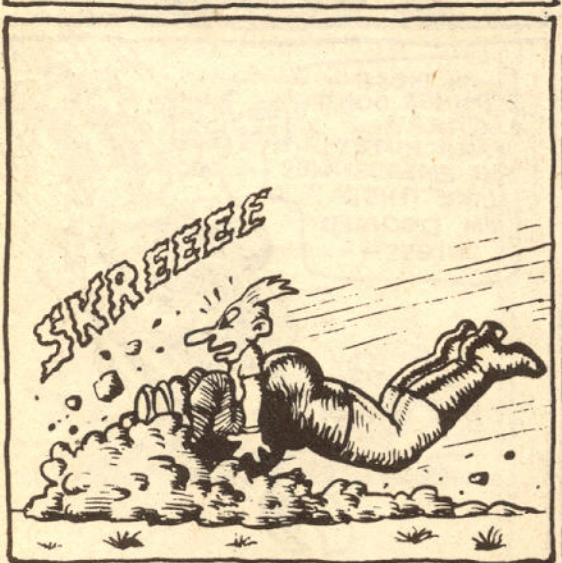


LET IT
GO!!

SUCCESS!!
AN' NOT A
MINUTE TOO
SOON!!



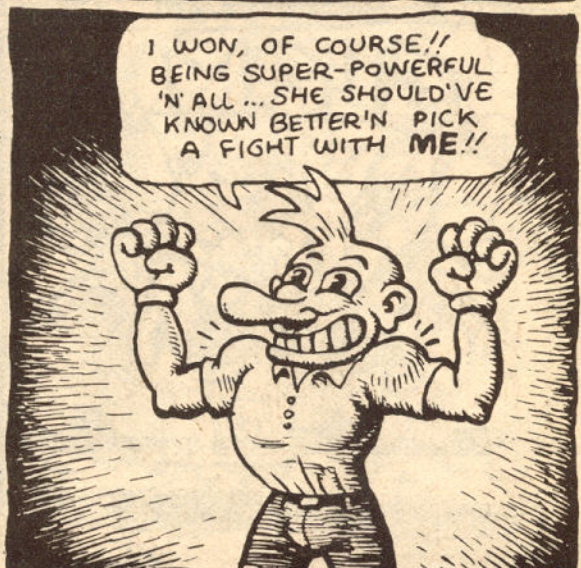
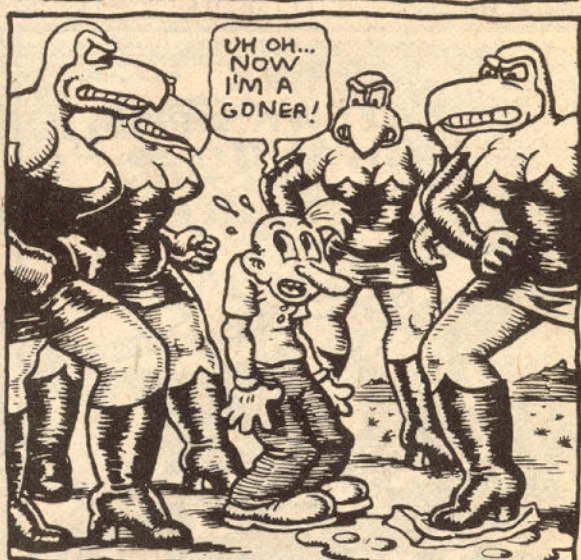
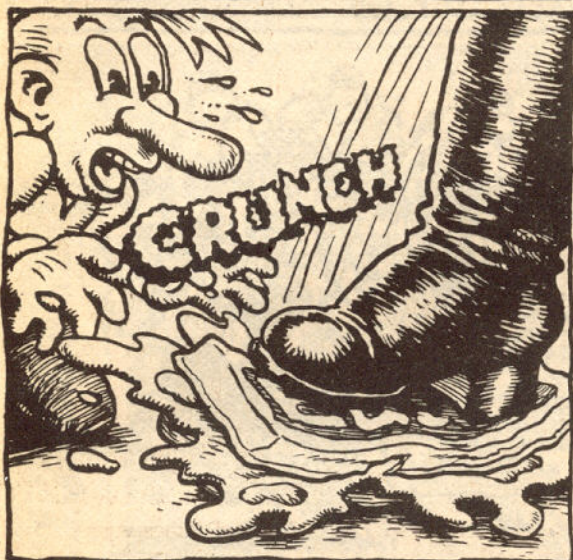
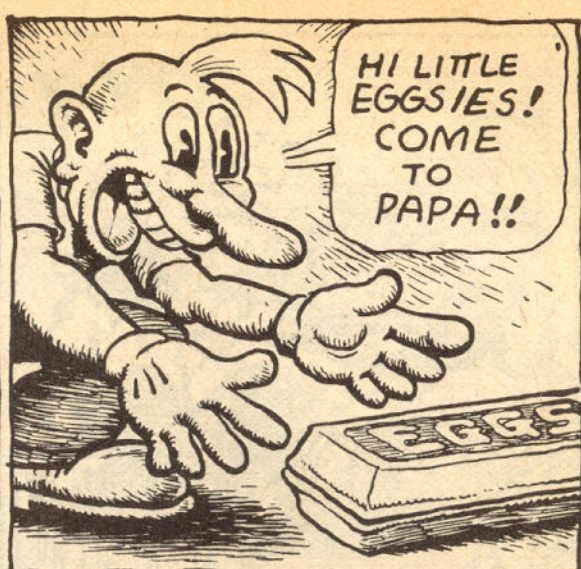
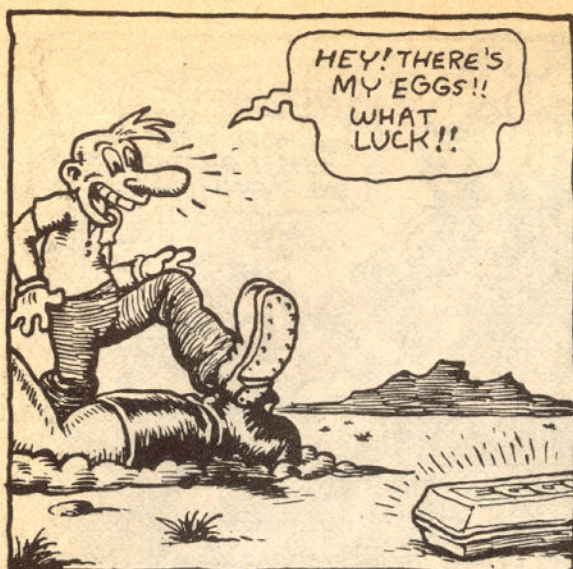
NOW TO SEE IF
I CAN BRING 'ER IN
FOR A LANDING!!

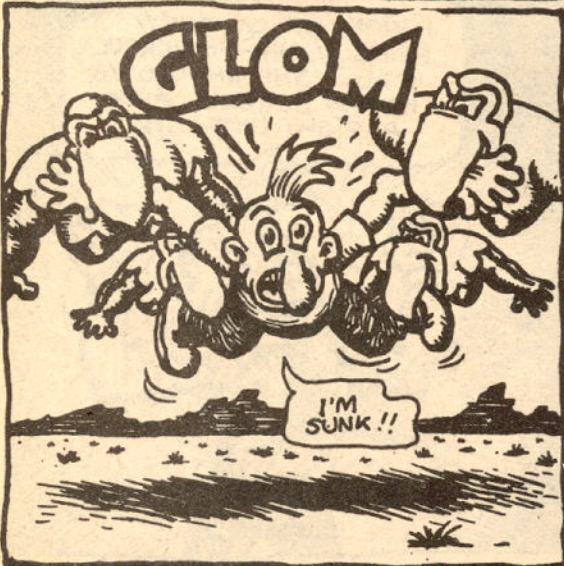
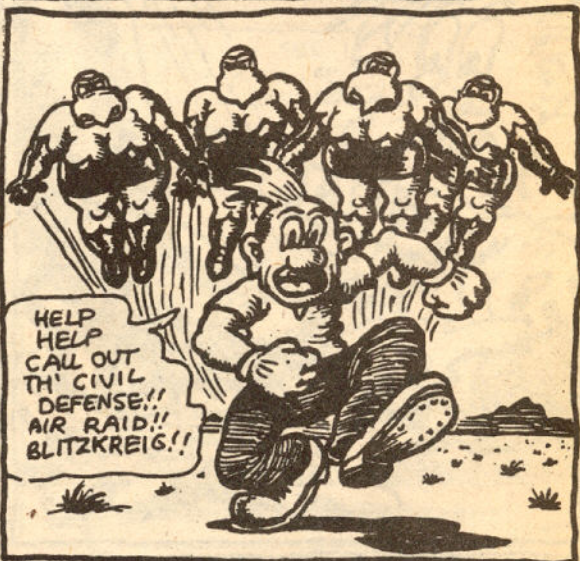
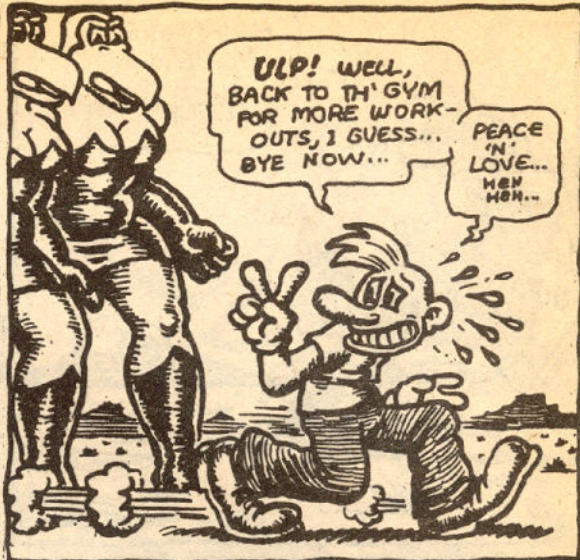
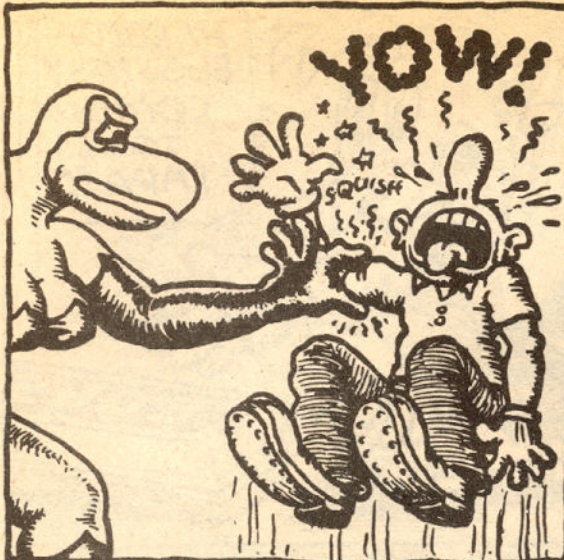


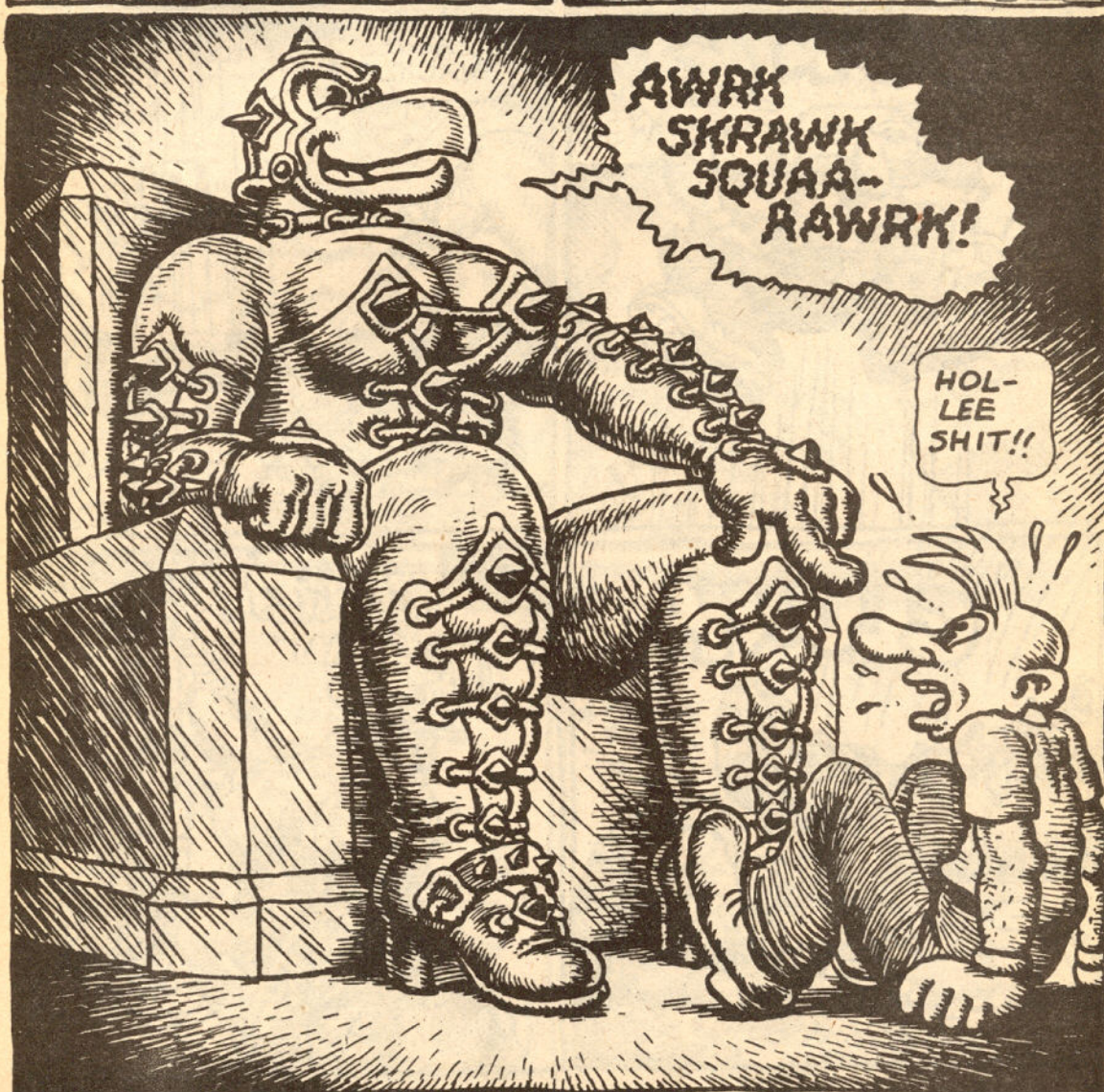
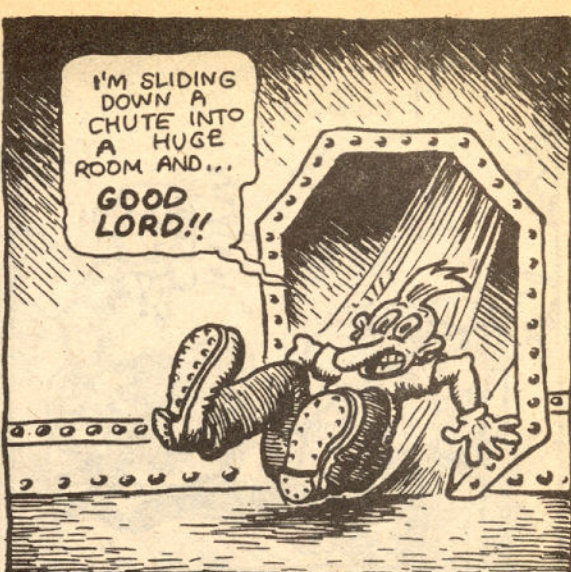
SKREEEE



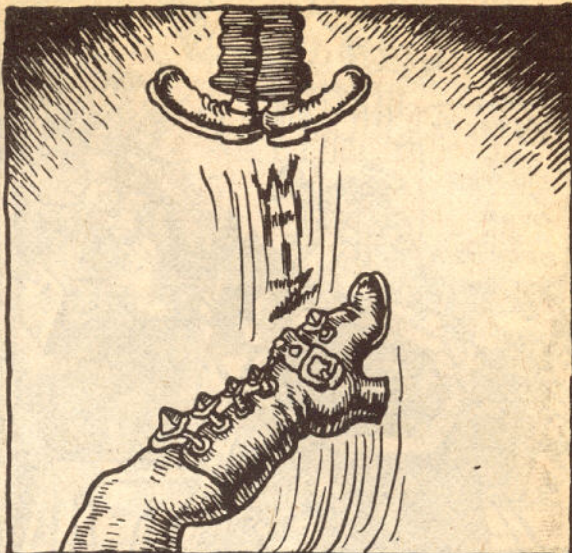
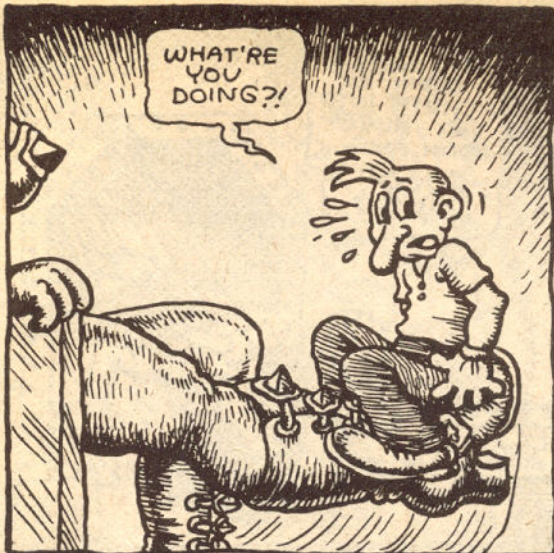
WHEW!! NOT BAD
FOR MY 'FIRST FLYIN'
LESSON IF I DO
SAY SO MYSELF!!



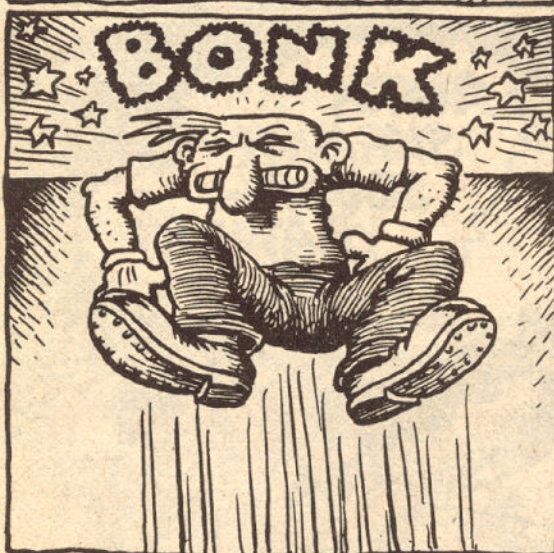




WHAT'RE
YOU
DOING?!

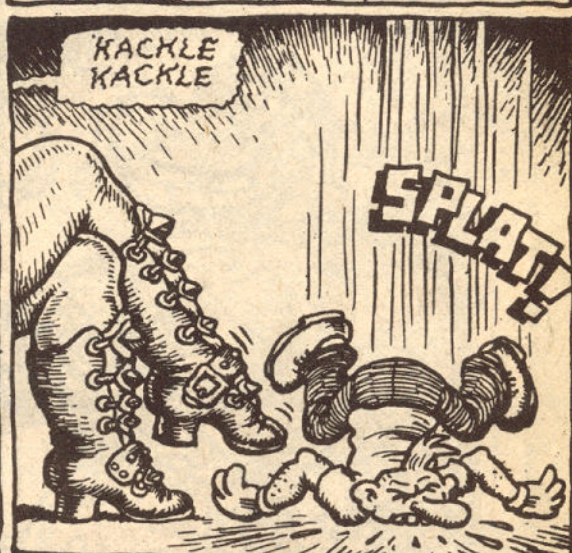


BONK



KACKLE
KACKLE

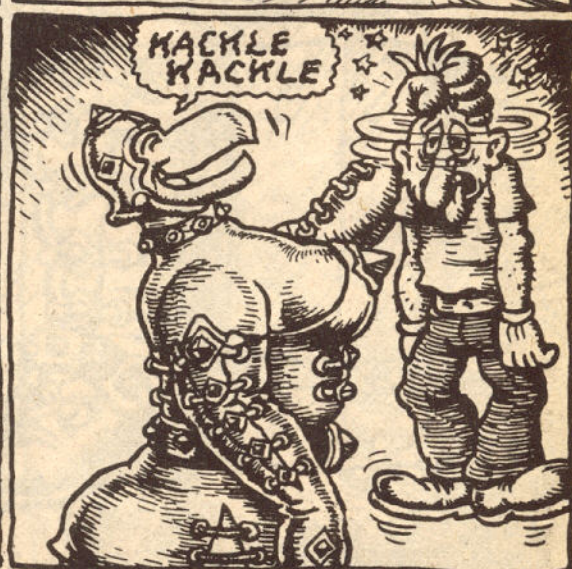
SPLAT!



CLUNK

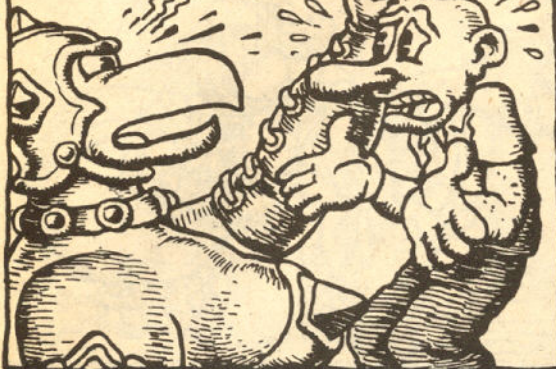


KACKLE
KACKLE



GRAAK
SQUAWK
AA-AK
SKRAG

WHAT CAN
I SAY,
LADY?!



SHE DON'T
LOOK ANY
TOO ALERT...
MAYBE TH' OL'
THREE STOOGES
ROUTINE'LL WORK
ON 'ER...

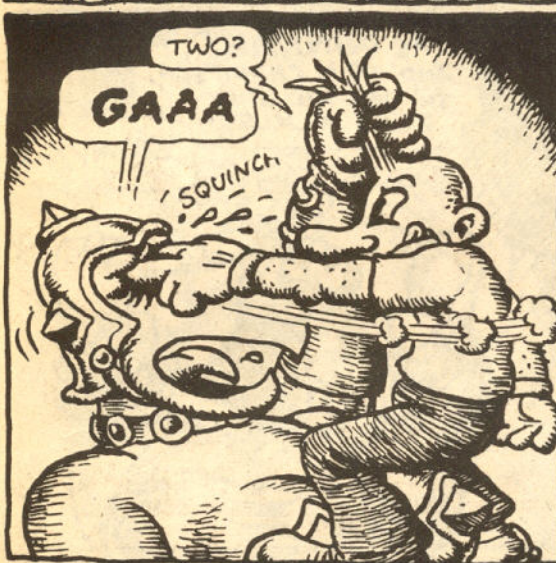
HOW MANY
FINGERS?



TWO?

GAAA

'SQUINCH



GIMME THAT
TONGUE! I THINK
I KIN MAKE USE
OF IT!!

GNG

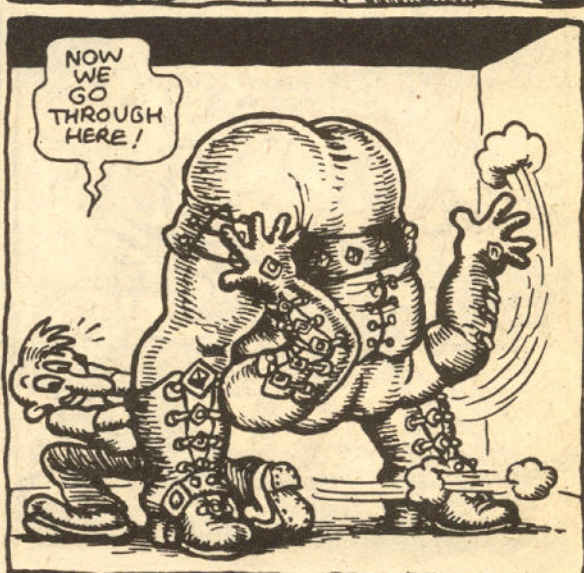


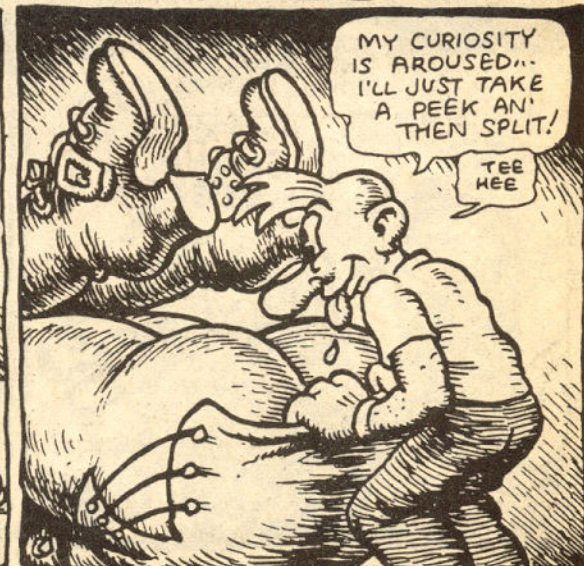
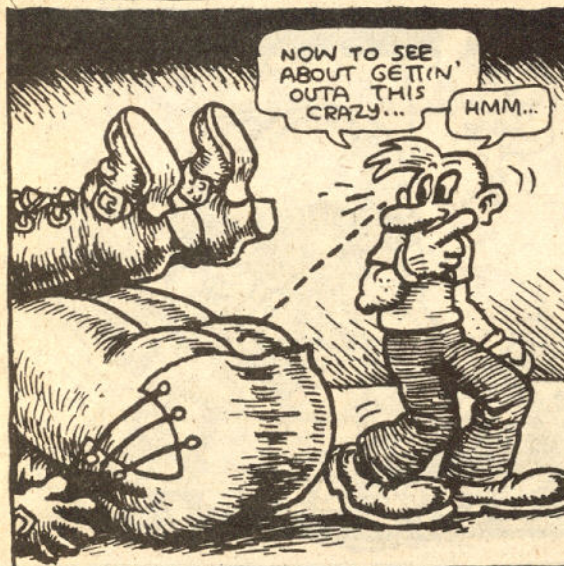
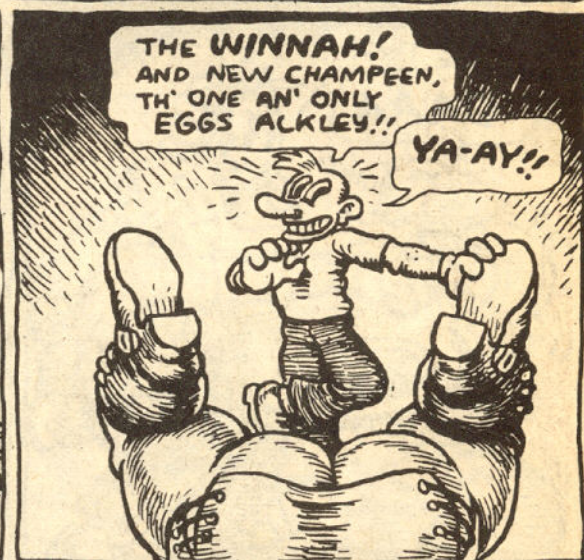
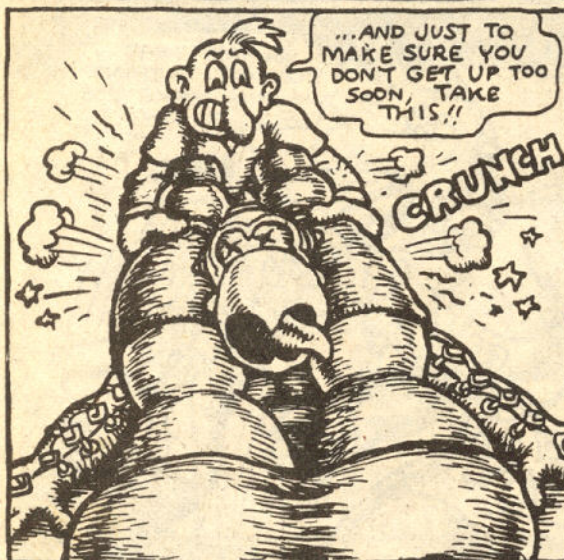
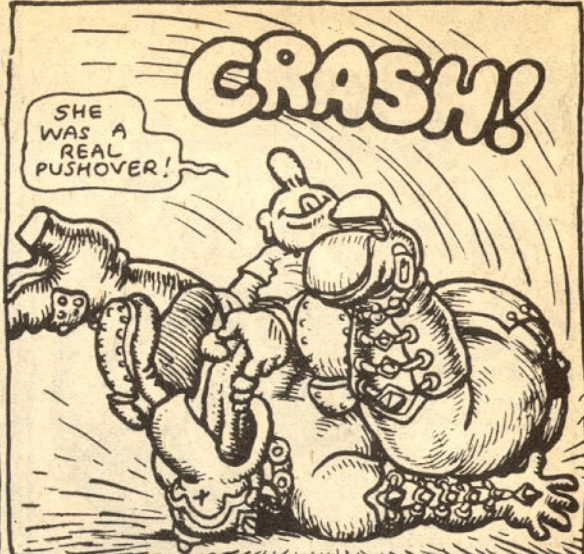
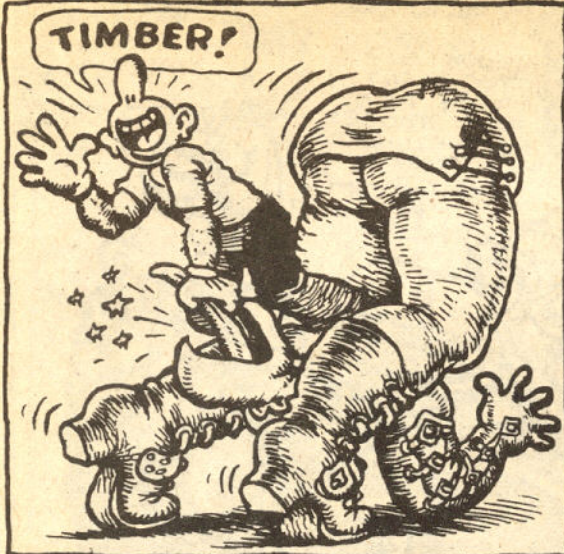
COME ON... RIGHT
THIS WAY, YER
ROYAL HIGHNESS!!

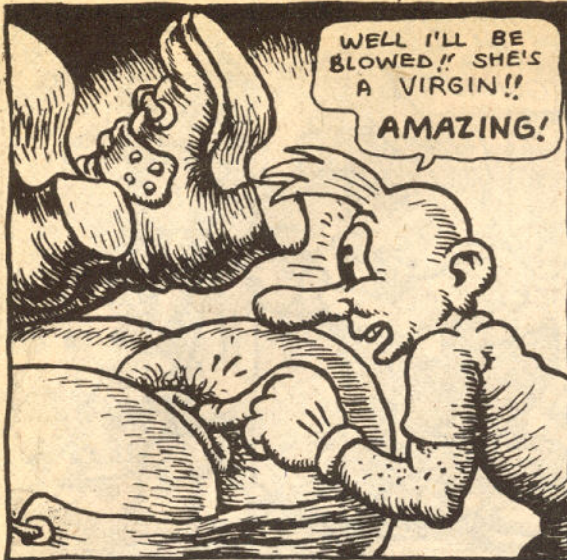
GLAKH
GLG!



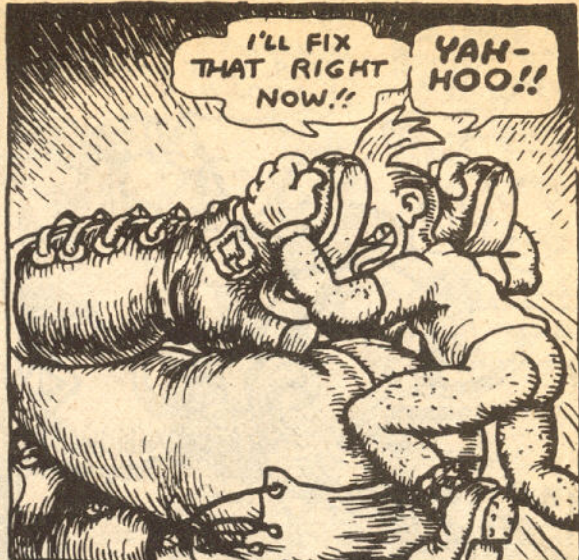
NOW
WE
GO
THROUGH
HERE!





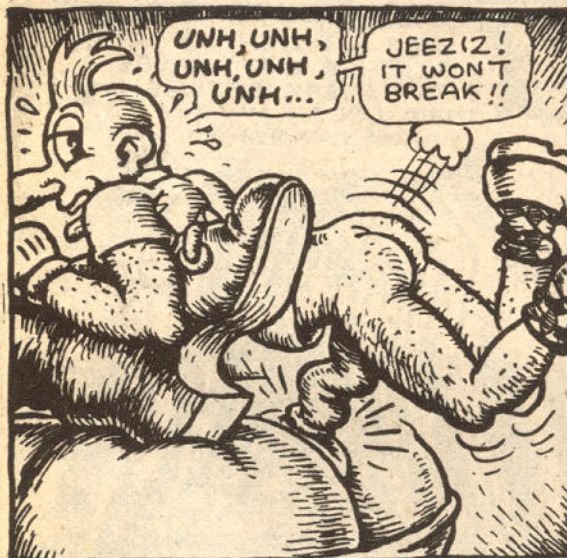


WELL I'LL BE
BLOWED!! SHE'S
A VIRGIN!!
AMAZING!



I'LL FIX
THAT RIGHT
NOW!!

YAH-
HOO!!



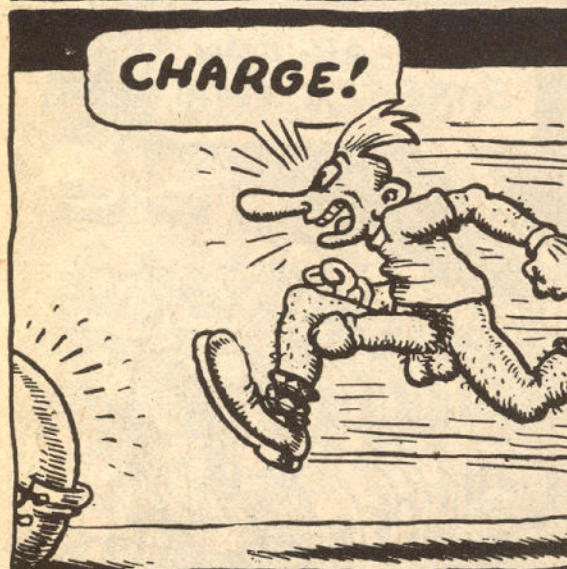
UNH, UNH,
UNH, UNH,
UNH...

JEEZ!Z!
IT WON'T
BREAK!!

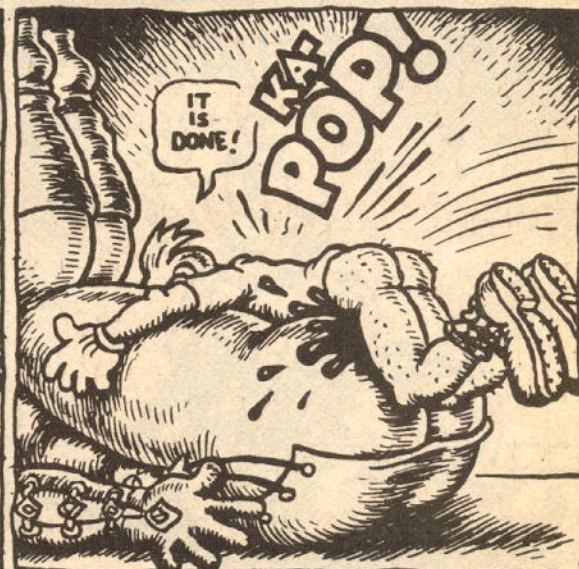


WHEW! WHAT A
TOUGH 'SKIN!' BUT I
DONT GIVE UP WITH-
OUT A FIGHT!!

- PUFF
PANT

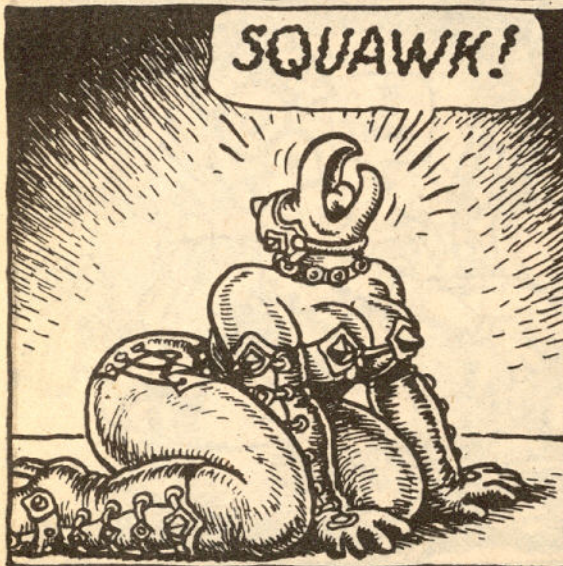
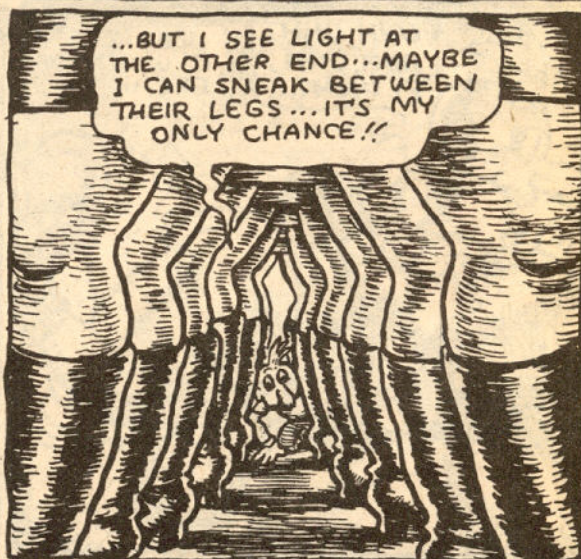
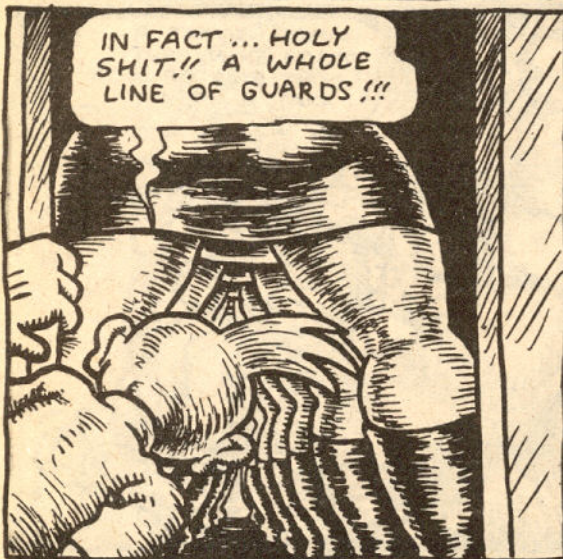
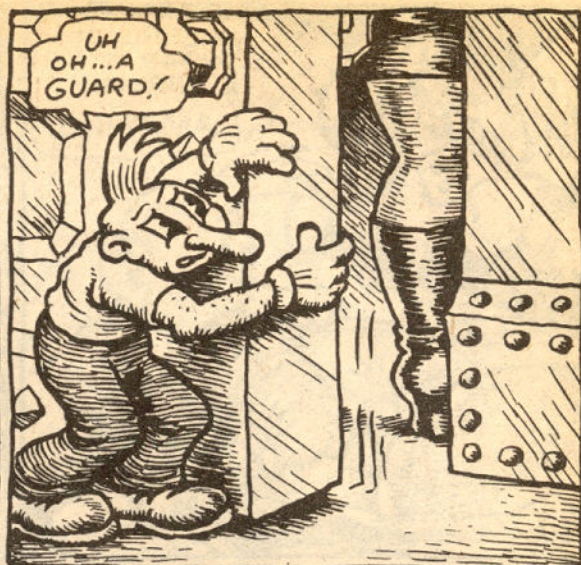
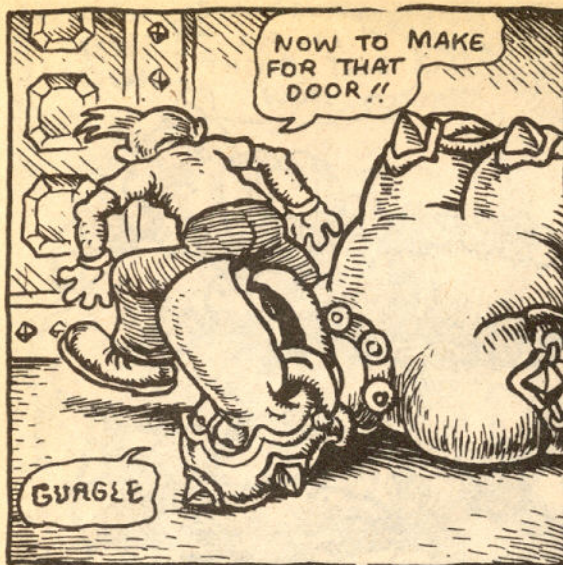


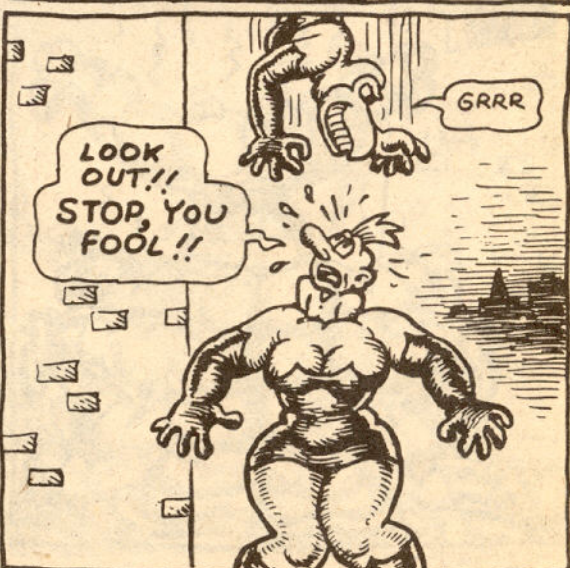
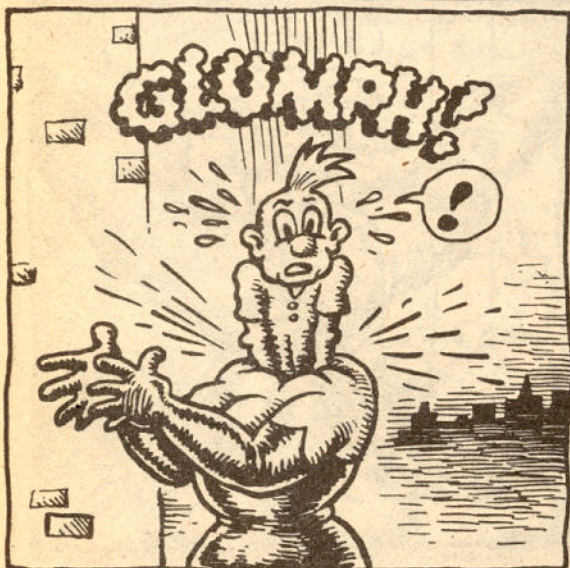
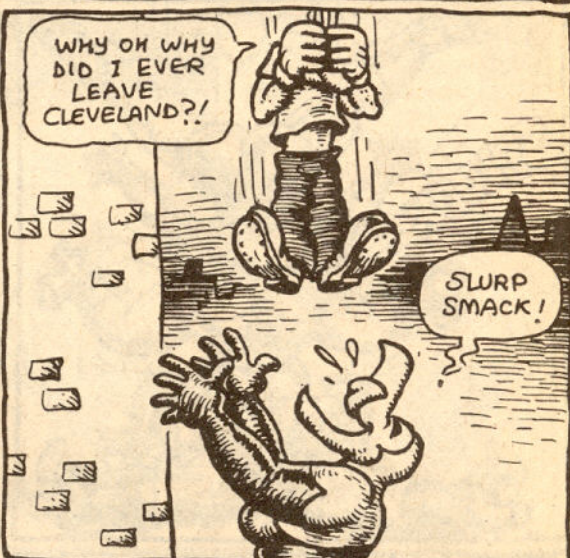
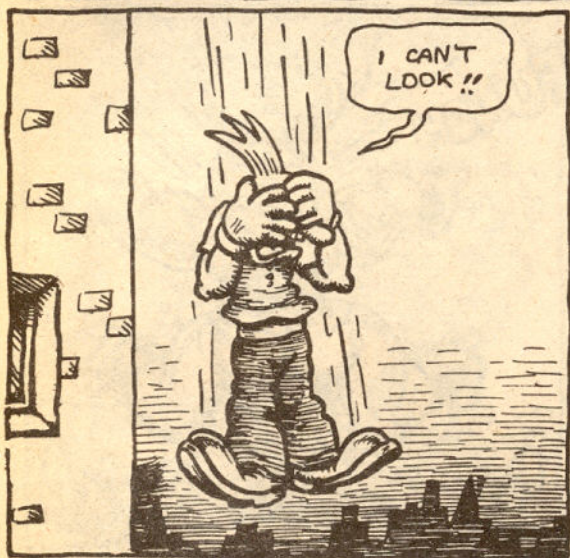
CHARGE!

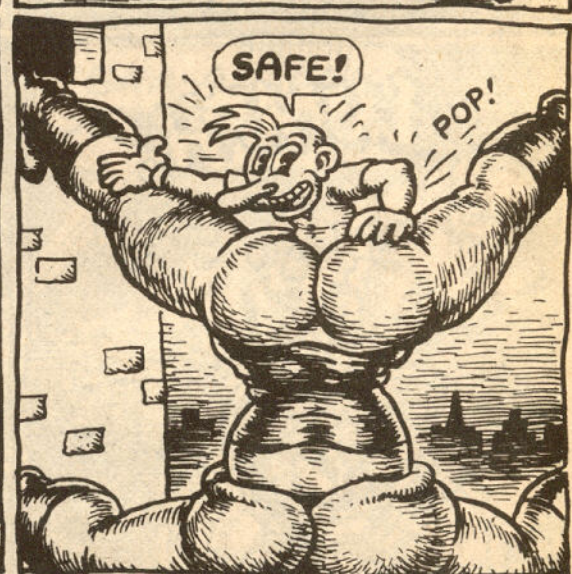
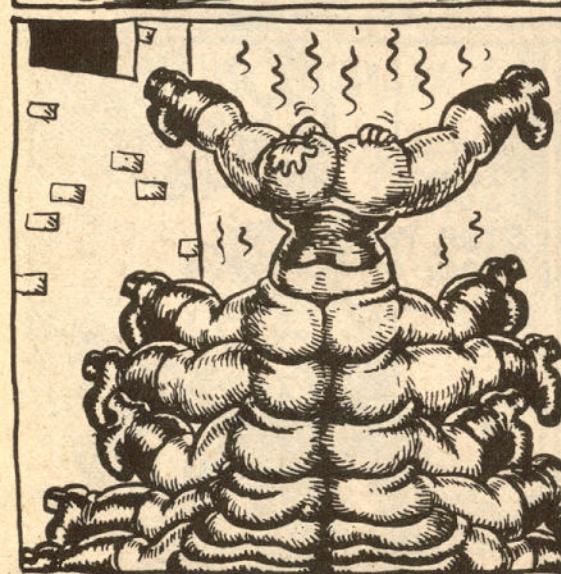
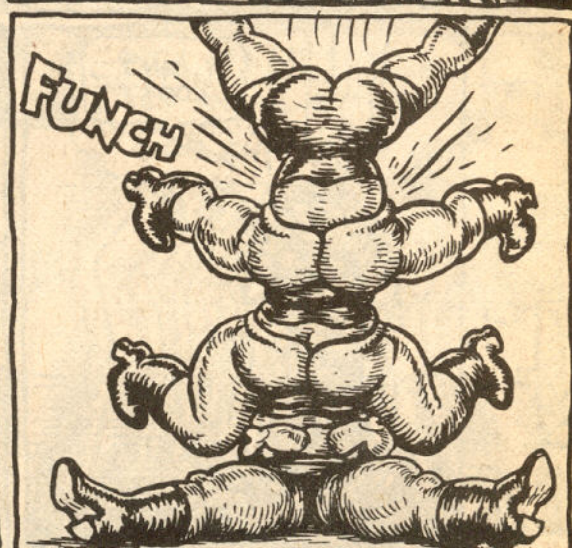
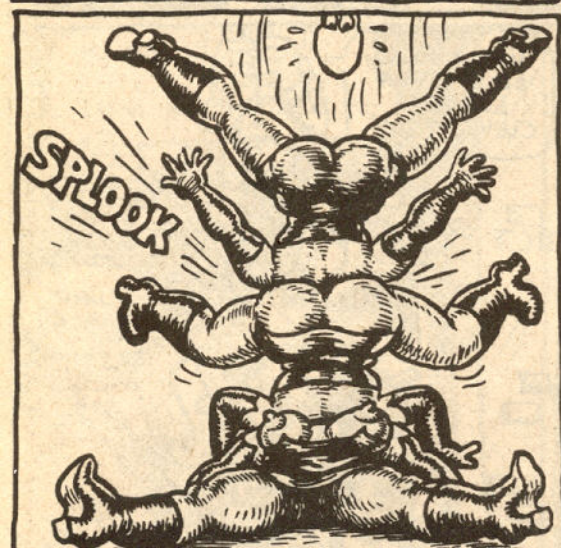
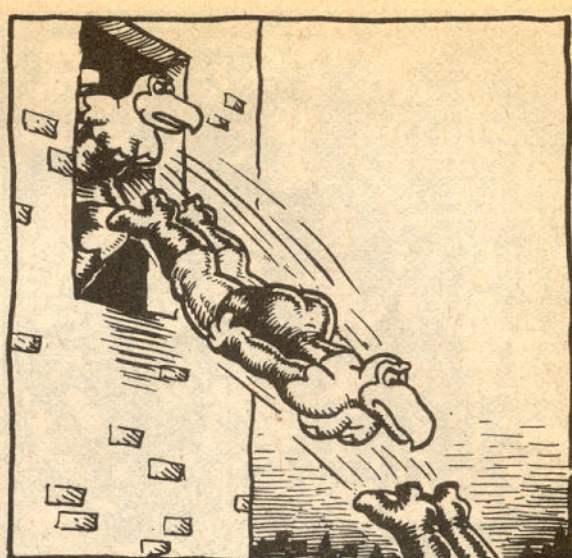
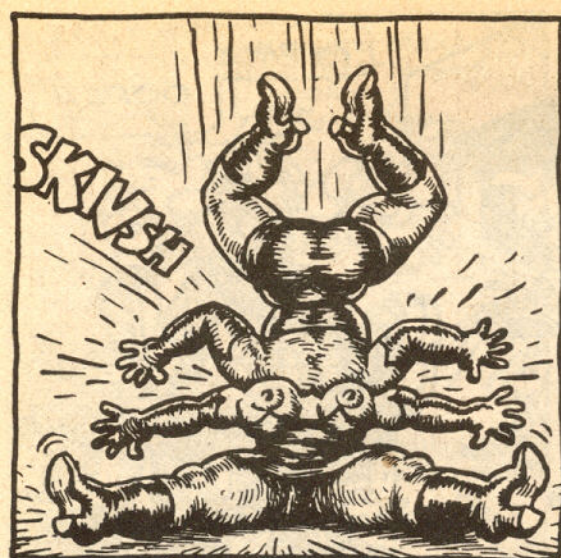


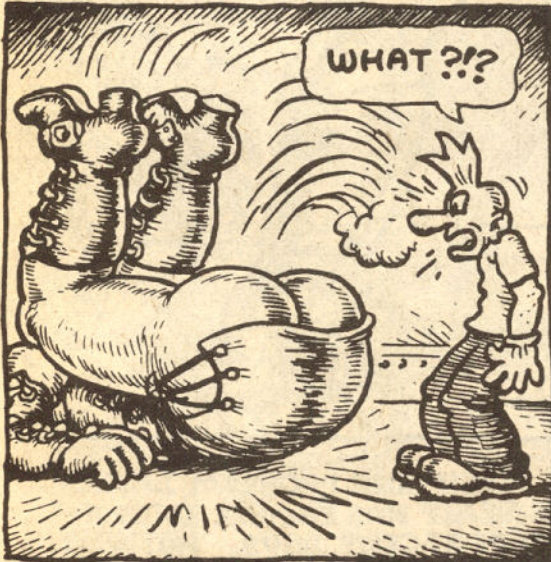
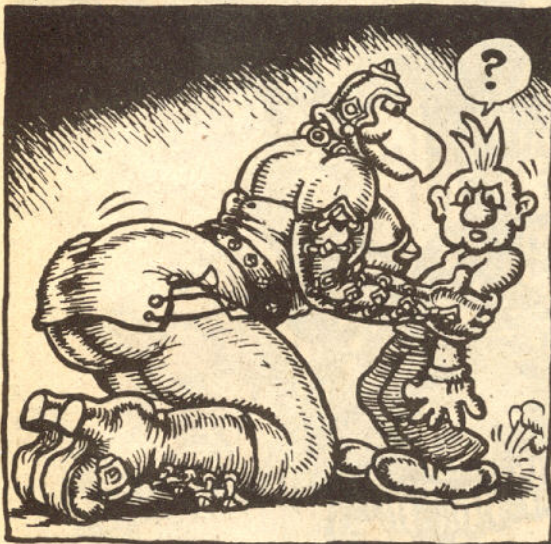
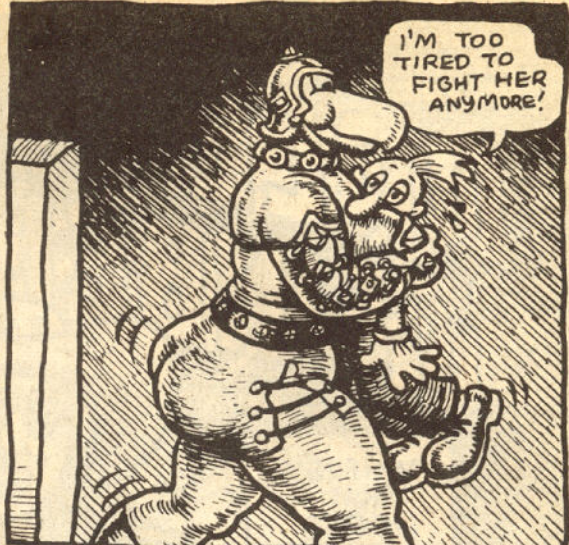
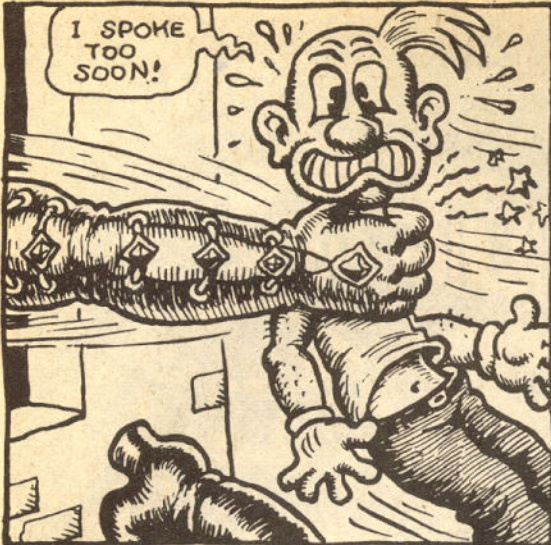
IT
IS
DONE!

KA-
POP!









AND NOW FOR ALL YOU YID LOVERS,
(AND WHO ISN'T) IT'S
TIME FOR...

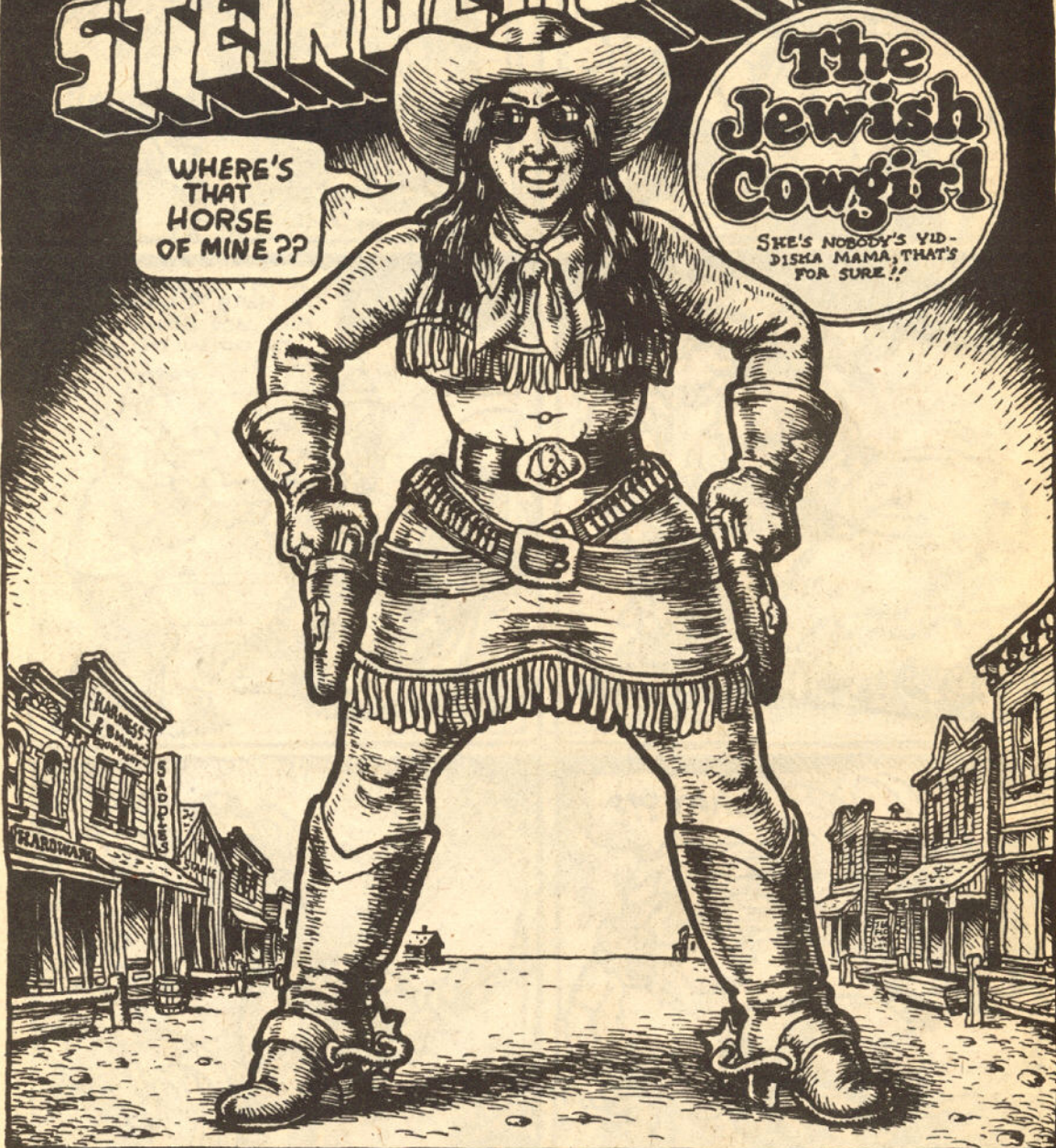
WHAT IS
THIS STRANGE
FASCINATION
WITH JEWISH
GIRLS??

DALE STEINBERGER

WHERE'S
THAT
HORSE
OF MINE??

The Jewish Cowgirl

SHE'S NOBODY'S YID-
DISKA MAMA, THAT'S
FOR SURE!!



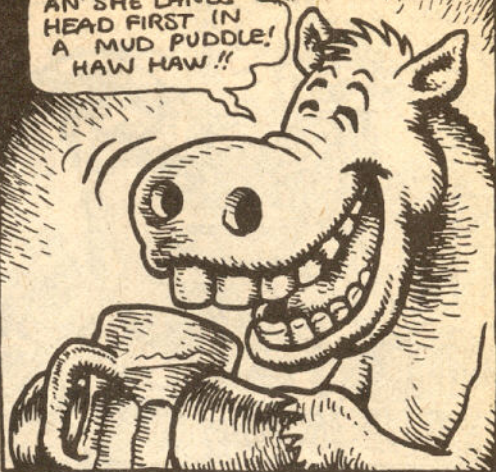
**DALE HAS BEEN HAVING A DISCIPLINE PROBLEM LATELY
WITH HER HORSE! THE MISERABLE BEAST HAS BECOME UNCOOP-
ERATIVE, SULLEN AND ILL-MANNERED OF RECENT DAYS. NOTHING
AGGRAVATES A COWGIRL MORE THAN HAVING TO KEEP HER HORSE IN LINE!**

MEANWHILE, AT A LOCAL BAR ROOM...

SO I TOLE HER,
I SEZ, LIZ'N, GET OFF
MY BACK YA GODDAMN
BITCH, I'M SICK AN'
TIRED D' THIS SAME
OLD RODEO!!!



AN' THEN I
THROW 'ER
AN' SHE LANDS
HEAD FIRST IN
A MUD PUDDLE!
HAW HAW!!



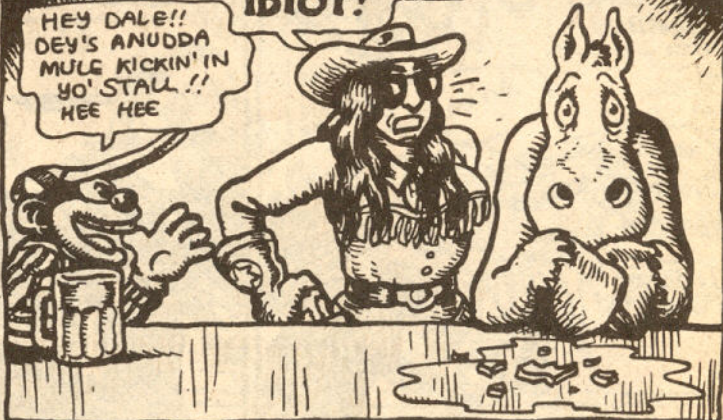
BLAM
BLAM

ULP!



JUST AS I THOUGHT...
DRUNK AGAIN!! YOU
GOOD-FOR-NOTHING
IDIOT!

HEY DALE!!
DEY'S ANUDDA
MULE KICKIN' IN
YO' STALL!!
HEE HEE



YOU SHUT-UP,
JOCKEY BOY!! I
DONT APPRECIATE
YOUR WISE
CRACKS!!

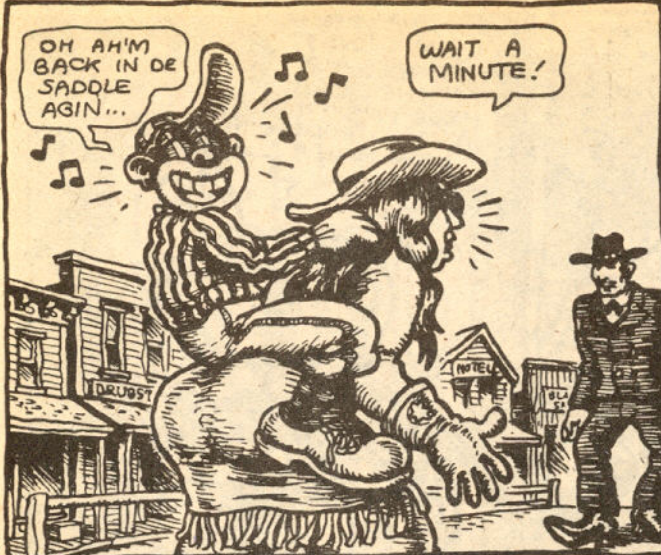
YAZ'IM!
ANYTHIN'
YO' SAY!



BE A NICE
BOY AN' DONT
GIVE ME NO BACK
TALK! JUST GET
ON AN' RIDE YOUR
COWGIRL!!

GIDYAP!
LATER AH'LL
MILK YO'
TITS!!





OH AH'M
BACK IN DE
SADDLE
AGIN...

WAIT A
MINUTE!



HERE'S A
BAD GUY I
GOTTA TAKE
CARE OF!

NO! STOP!
DON'T SHOOT!!
I'M JEWISH
TOO!



AH HA!
I HATE
KIKES!!
EAT LEAD,
JEWBOY!

**BLAM
BLAM
BLAM**

AAAARGH! SPURT!

FUCKIN'
USURERS!



ONCE AGAIN,
FEMALE CUNNING
TRIUMPHS OVER
MALE EGOTISM!!

SOME
JEWISH
MUTHA
IS GONNA
CRY
TONIGHT!



YEAH, AN' IT'LL
SERVE 'ER RIGHT.
TOO! C'MON, YOU!
IT'S GETTIN' ON
TOWARD
SUNDOWN!

AH'S COMIN'
RIGHT NOW
MIZ DALE!!



POW

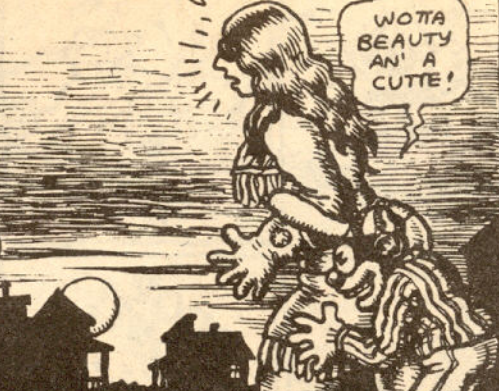
UH OH...
I SMELL
TROUBLE!

START SAYIN' YER
PRAYERS, DALE
KUNTSTEIN! THIS
IS A SHOWDOWN!

IT'S GLORIA NORD,
THE ROLLER SKATIN' CHAMP
AND GUN-SLINGER FROM
OUT OF DEE MOINES,
IOWA!

WOTTA
BEAUTY
AN' A
CUTIE!

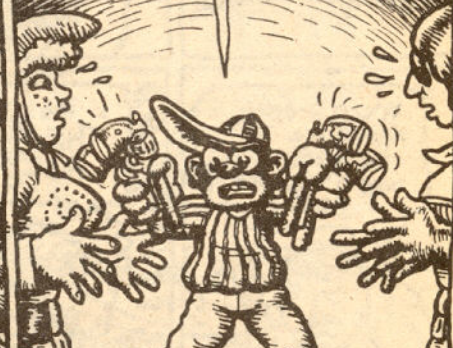
TH' NAME IS
STEINBERGER,
YOU SIMPLE-MINDED
CORNFED EX-DRUM
MAJORETTE! YA
BETTER WATCH
YOUR MANNERS!



I'M THE
FASTEST
THING ON
EIGHT WHEELS,
AN' I HEAR YOU
BEEN BAD MOUTHIN'
ME ALL OVER
TH' WEST!

THAT'S A FACT, YOU
BRAINLESS HONKY
FASCIST HOME-COMING
QUEEN BULL-DYKE!
DRAW!!

**HEY! HOL' ON HERE!
GIMME DEM GUNS, YOU
TWO, FO' SUMBUDDY
GITS HURT!!**



NOW AH WANTS YOU
TWO BROADS TO JES' COOL
IT WHILE AH EXPLAINS TO
YO' HOW WE IS GONNA
WORK ALL DIS OUT TO
EVVABUDDY'S SATIS-
FACTION! YOU
DIG??

AND SO, AS THE EVENING SUN GOES DOWN
AND THE NIGHT WIND HOWLS ACROSS THE
PRAIRIE...

OKAY! DAS
RIGHT... NOW
DALE, YO' SET
ON GLORIA'S
FACE WHILST
AH SLIPS IT TO
HER SWEET
POOZLE!!

OOOHH...
THIS IS
FUN!



END

BIG BABY

THE INFANT TERRIBLE!!

THIS KID IS REALLY ONE ENRAGED INFANT!



I GET SO VEXED!



WAAH!
SCREECH!
WHINE!
WIMPER!



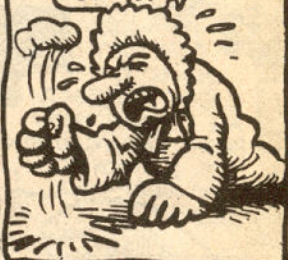
SNIVEL
SNIVEL
SOB
CHOKE...



DROP OUT!



WHAT'S
WRONG
WITH THEM!!
WHY DON'T
THEY DROP
OUT?!!



YOU'D THINK,
AFTER ALL THAT'S
HAPPENED,
THEY'D FIGURE
IT OUT...



I HATE
THEM
ALL!

STUPID
SHITS!



OH WELL, WHAT
CAN YOU EXPECT...
THEY'RE ONLY
HUMAN...

I WET
MYSELF...



ONCE AGAIN
IT IS PROVEN...
I'M JUST A BIG
STINKING BRAT!

SOB



NOW MY
WHOLE
BODY IS
INFLAMED!

YOW



CRYING
WON'T
HELP!



FUCK
IT!



BURNED OUT...



all meat

COMICS

IT'S ALL ORGANIC

featuring
(in the Flesh)
**THE
FICKLE
FINGER
OF FATE**

**SIZZLY
JUICY!**

GREETINGS,
GATE?

KNEESY
NOSEY
KNEESIES!

THE HAND
OF GOD

I GOT
A
HARD!

HOW
DYA
LIKE
THEM
DICKS?

NICE!

DON'T
BRING
ME
PRISKS
IT'S
SHOESIES
I
NEED!

THROBBING
RHYTHMS

SQUIRT

**BEEFY
&
CHEWY**

**RIPPLING
PULSATIONS**

IT'S FUN TO CRASH IN ALL-MEAT CARS!!

SPLAT!



SHITTING
is
PLEASURE
GO
BABY
GO!!

RIVERS
of
BLOOD

PEW!

I LIKE TA
SQUEEZE
FACES!



WRETCH GAG VOMIT
PUKE BARF

SEE
BACK
COVER

KABLAM



THERE
ARE
LOTS OF
BOUNCY
BABES!



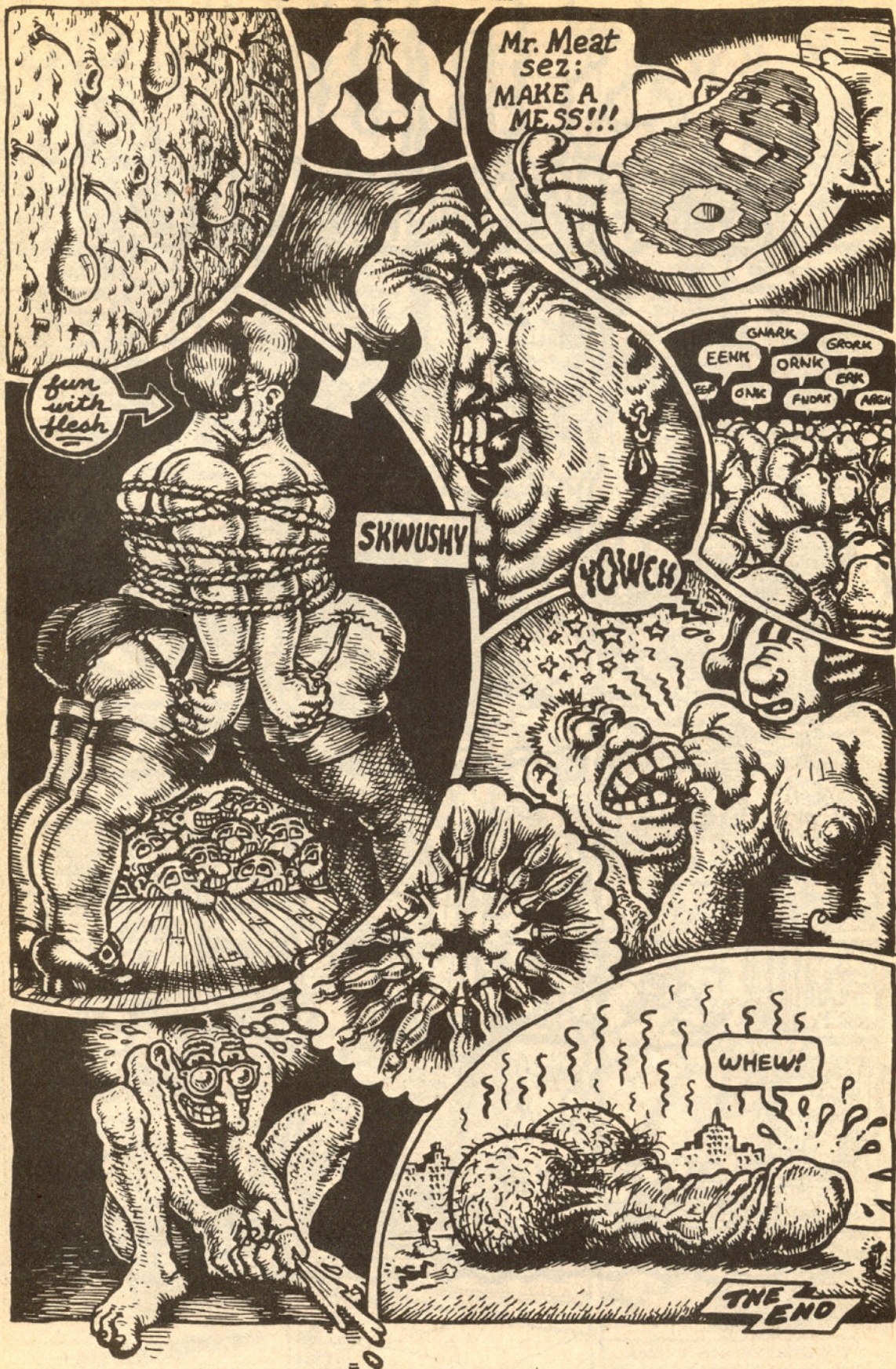
SLORCH



BOUNCE
BOUNCE



BOUNCE
BOUNCE



Mr. Meat
sez:
MAKE A
MESS!!!

fun
with
flesh

SKIWUSHY

YOWCH

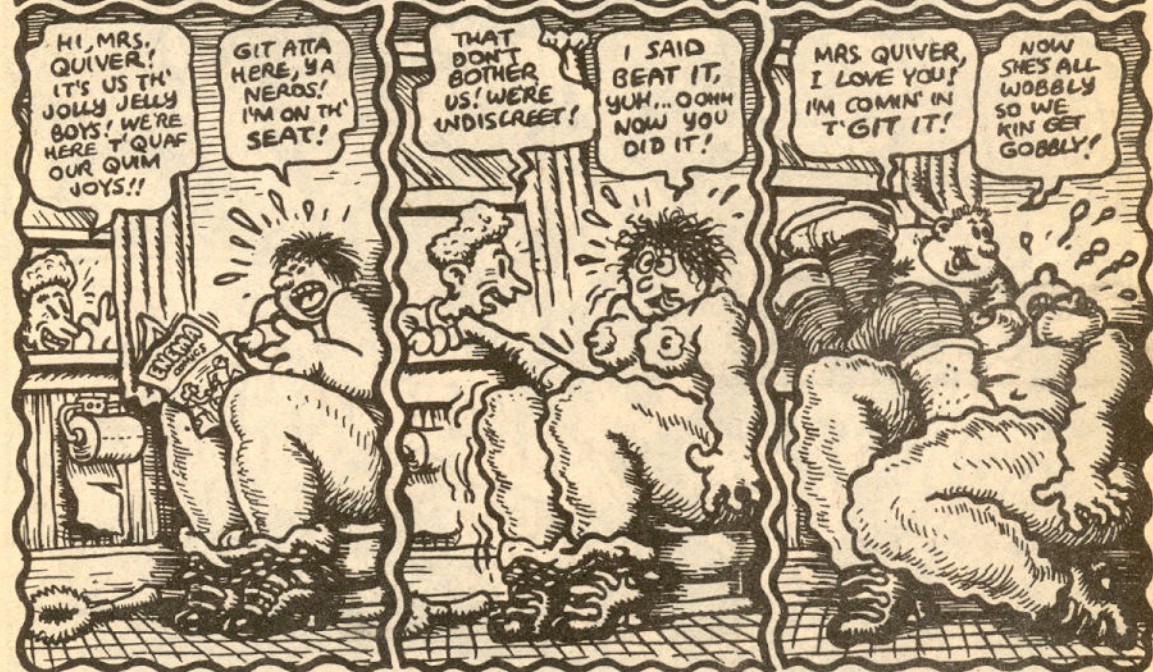
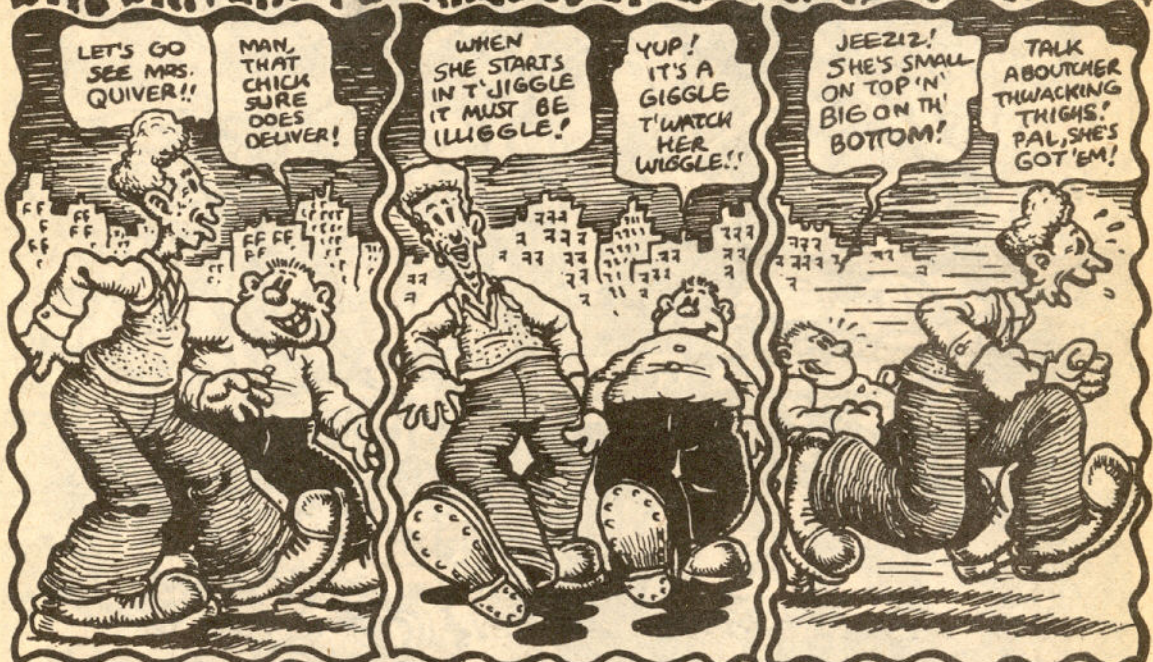
GAARK
EENK
ORNK
ERK
FNOCK
NASH

WHEW!

THE
END

MRS. QUIVER

SHE SHIVERS & SHAKES JUST LIKE JELLY ON A PLATE



R. CRUMB
presents
**ARTSY
FARTSY**



HE'S REALLY
A HIP STUD
AND HAS A
COOL LIFE
STYLE AND
WOULD BE A
HELL OF A NEAT
GUY IF IT WASN'T
FOR THIS
STRANGE PROBLEM.

FOR EXAMPLE:



**DON'T BE A
STRAGGLER!
STEP ON THE GAS!!
LECHER SELF GO!
get behind the
BIG ASS**



CALLING ALL MUTANTS!

BIG ASS COMICS LEADS THE PARADE

**THIS GUY
MAKES HIMSELF
SICK!**



AND WHY? BECAUSE HE WAS SOLD A BILL OF GOODS SOMEWHERE ALONG THE LINE AND LIKE A SAP HE BELIEVED THEM! IS IT ANY WONDER HE HAS AN UNHEALTHY ATTITUDE? WHO'S TO BLAME FOR HIS ABNORMAL BEHAVIOR? CAN HE EVER HOPE TO BECOME WELL-ADJUSTED? OR IS HIS HIDDEN ANXIETY A SIGN OF LATENT PERVERSE TENDENCIES BEYOND HIS POWER TO COPE WITH? THE ANSWERS TO THESE BURNING QUESTIONS ARE FULLY EXPLAINED IN EASY-TO-GRASP TERMS IN THE PAGES OF **BIG ASS COMICS!**

**READ
and**

**Big Ass comics
SEE FOR YOURSELF!**

LITTLE GUYS FIGHT IT OUT WITH BIG WOMEN!

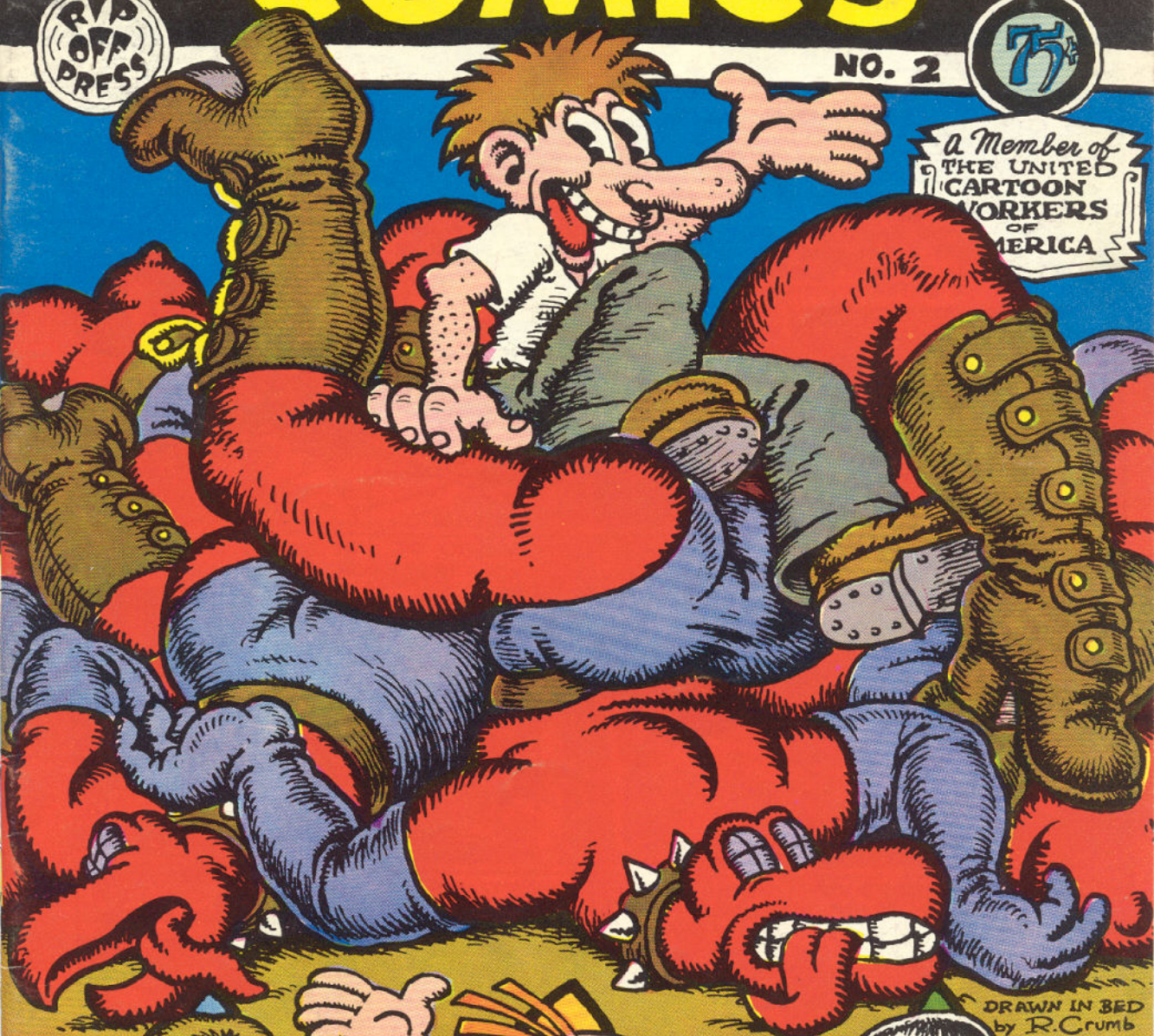
BIG ASSS COMICS



NO. 2



A Member of
THE UNITED
CARTOON
WORKERS
OF AMERICA



DRAWN IN BED
by R. Crumb





Underground Cartoonist & Folk Hero R. Crumb :
**FOLKS, I'M GOING TO SPEAK PLAIN;
THE FACT OF THE MATTER IS, I KNOW
THEY'RE TRYING TO GET
ME BECAUSE I BRING
YOU THE TRUTH!**

... AND THE TRUTH IS THE ONE THING
THESE BASTARDS CAN'T TOLERATE!! I ONLY
HOPE TO GOD I AM ABLE TO COMPLETE
MY MISSION ON THIS PLANET BEFORE THEY
SUCCEED IN EXTERMINATING ME!!!



WHY, THIS VERY EVENING, AS I SET ABOUT
TO DRAW A CARTOON, I DETECTED A STRANGE
ACRID SMELL IN THE AIR

SNIFF SNIFF...NOW WHERE
COULD THAT BE COMING
FROM...



A LITTLE INVESTIGATING ON MY PART AND
I REALIZED THE PUNGENT ODOR WAS
COMING FROM MY INK BOTTLE!!



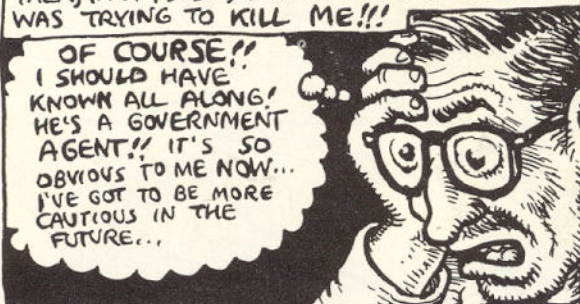
I GRABBED THE INK BOTTLE AND FLUNG
IT FROM THE DOOR OF MY STUDIO!!

THAT WAS
POISON
GAS!!



AFTERWARD, I TRIED TO THINK BACK...WHO
HAD BEEN IN MY STUDIO THIS MORNING? AND
THEN, IN A FLASH, I KNEW WHO IT WAS THAT
WAS TRYING TO KILL ME!!!

OF COURSE!!
I SHOULD HAVE
KNOWN ALL ALONG!
HE'S A GOVERNMENT
AGENT!! IT'S SO
OBVIOUS TO ME NOW...
I'VE GOT TO BE MORE
CAUTIOUS IN THE
FUTURE...



I WON'T NAME NAMES HERE, FOR THAT WOULD
ONLY GET ME IN DEEPER TROUBLE WITH THEM,
BUT LET ME JUST SAY THIS TO THOSE ROTTEN
MOTHERFUCKERS!!

IT DOESN'T
MATTER WHAT
YOU DO TO ME,
YOU SWINE!
YOU'VE ALREADY
SEALED YOUR
OWN DOOM!!
FREEDOM
LIVES ON!!



IT'S THAT FRESH KID FROM CLEVELAND

Eggs Ackley

in
EGGS
ESCAPES

THIS IS
HUMILIATIN'!
I GOTTA THINK
OF SOME WAY T'
GET OUTA HERE!

IN WHICH
EGGS MAKES HIS
EGGSIT FROM THE
CITY OF THE VUL-
TURE DEMONESSES

IN OUR LAST EP-
ISODE OUR CUTE
LI'L BUDDY WAS
CAPTURED BY THE
EVIL VULTURE DE-
MONESSES AND,
FAILING TO MAKE
GOOD HIS ESCAPE,
WAS KEPT AS A
PET BY THE FIERCE
QUEEN. BUT REMEM-
BER ONE THING...
THIS KID HAS A
LOT O' SPUNK AND
IS NOT LIKED
YET!!! READ ON!

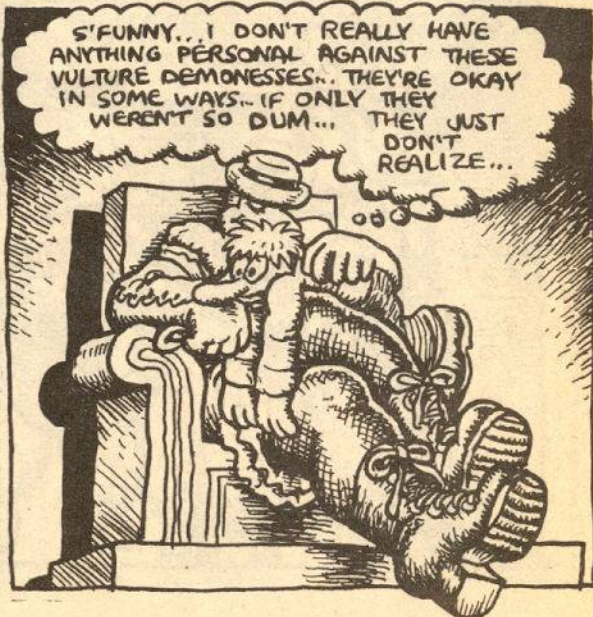
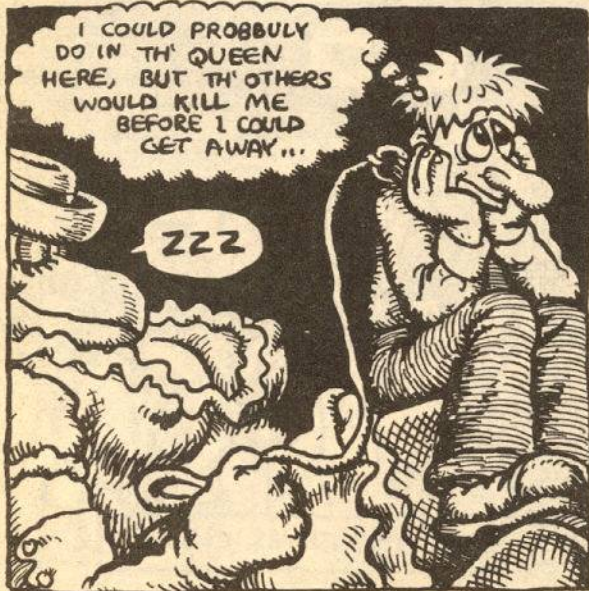


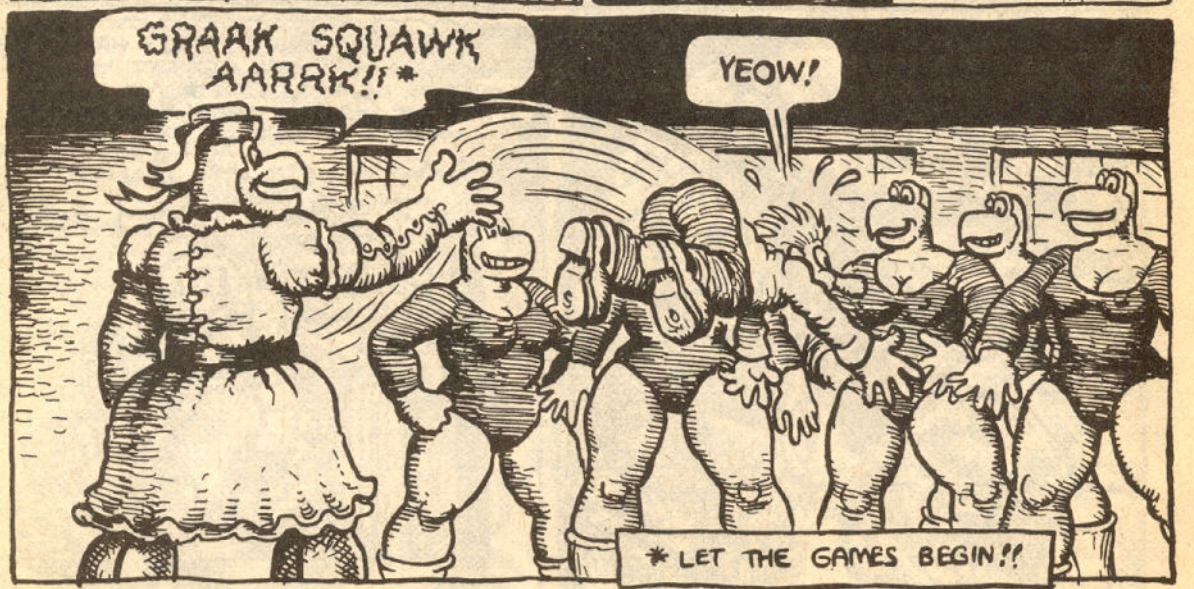
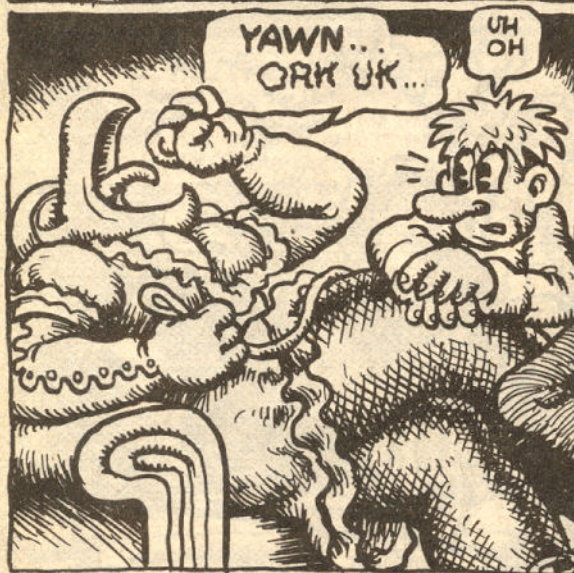
by R. "EXCUSE ME FOR LIVING" CRUMB

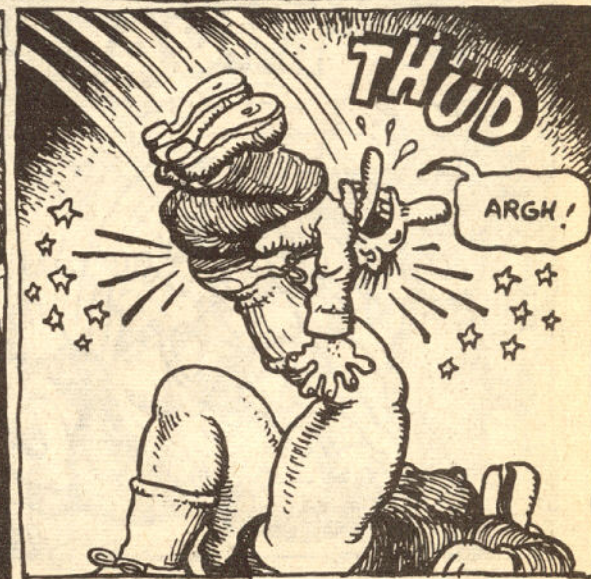
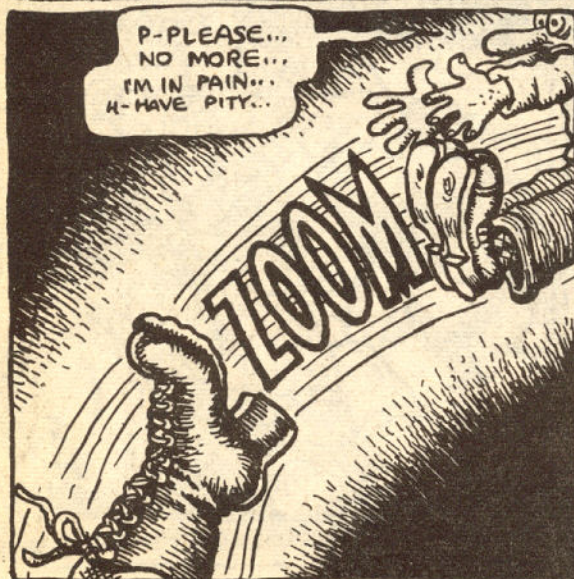
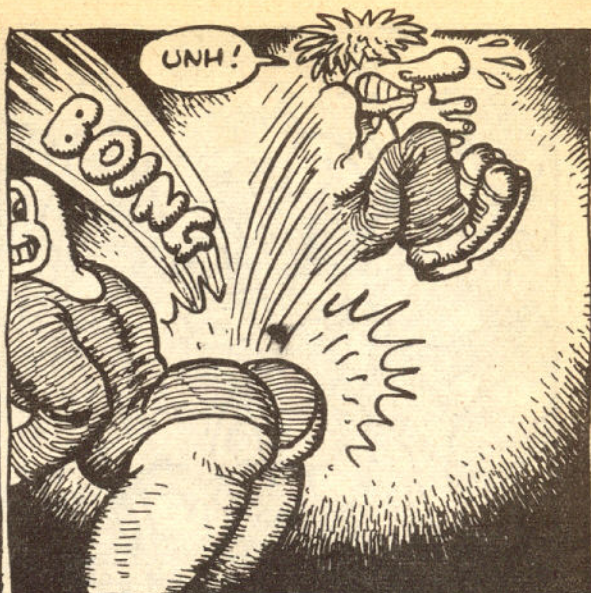
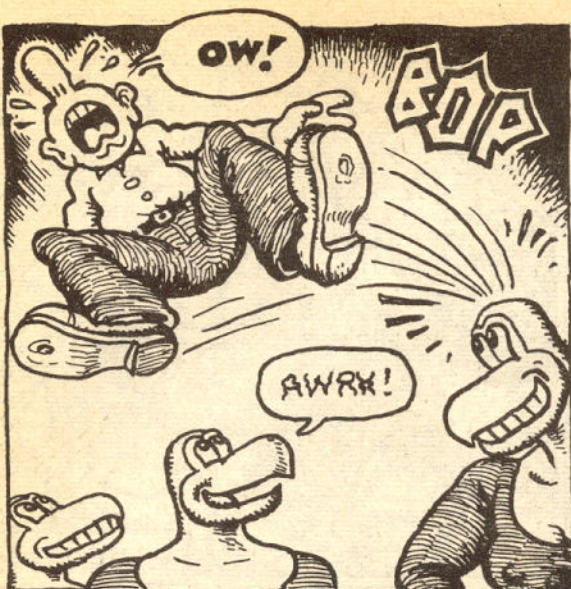
I COULD PROBBLY
DO IN TH' QUEEN
HERE, BUT TH' OTHERS
WOULD KILL ME
BEFORE I COULD
GET AWAY...

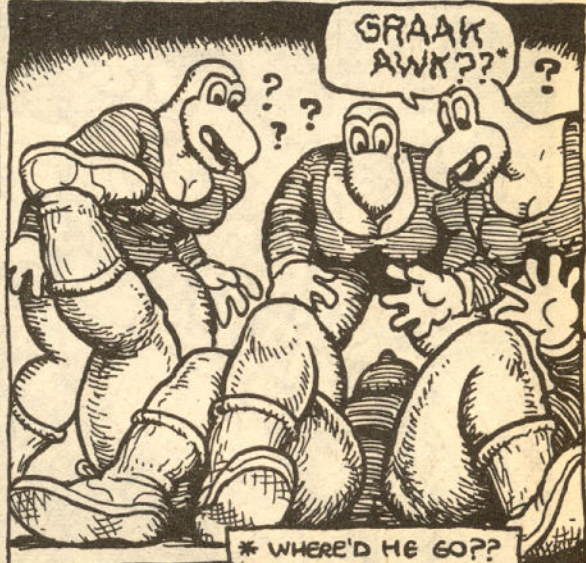
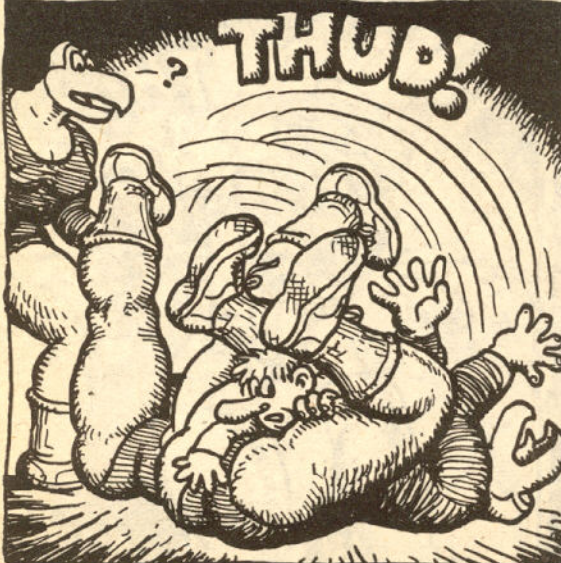
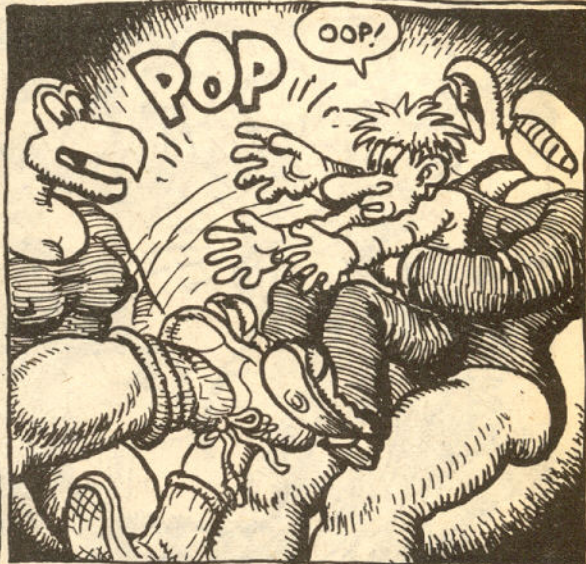
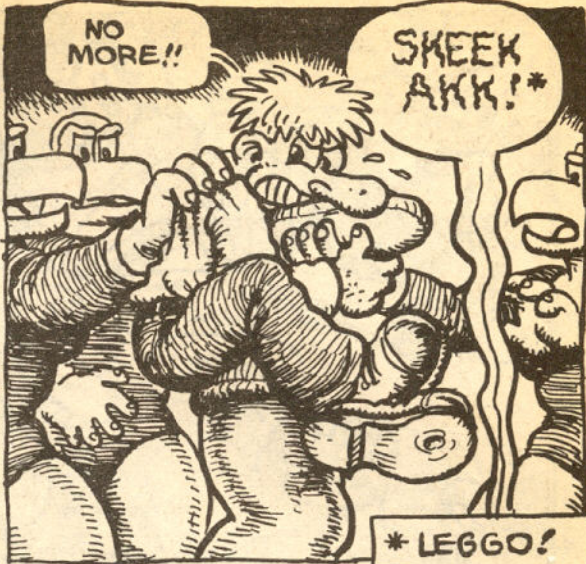
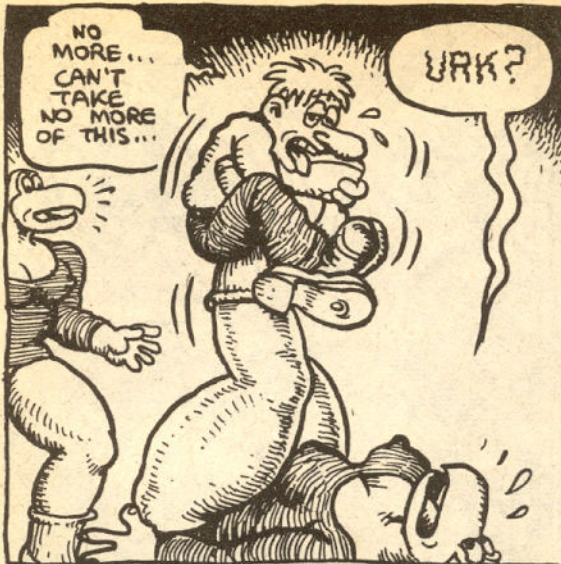
ZZZ

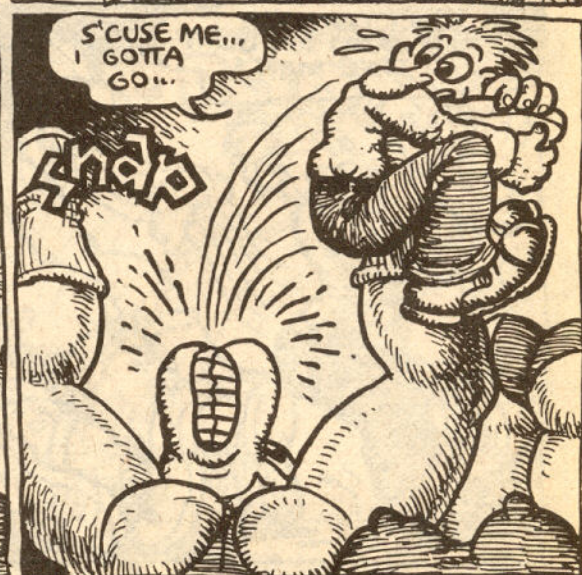
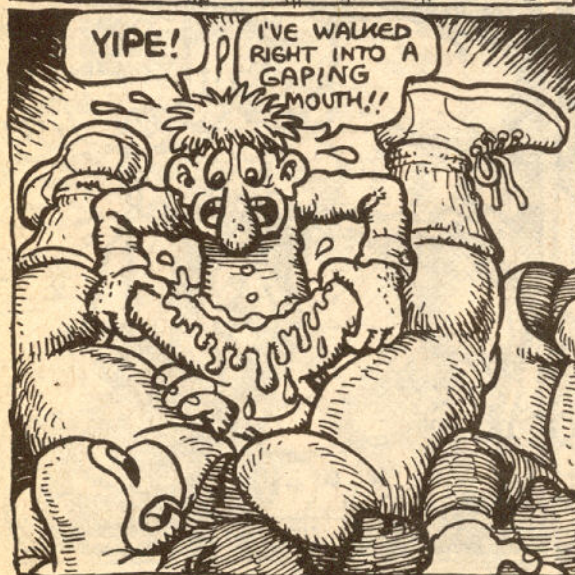
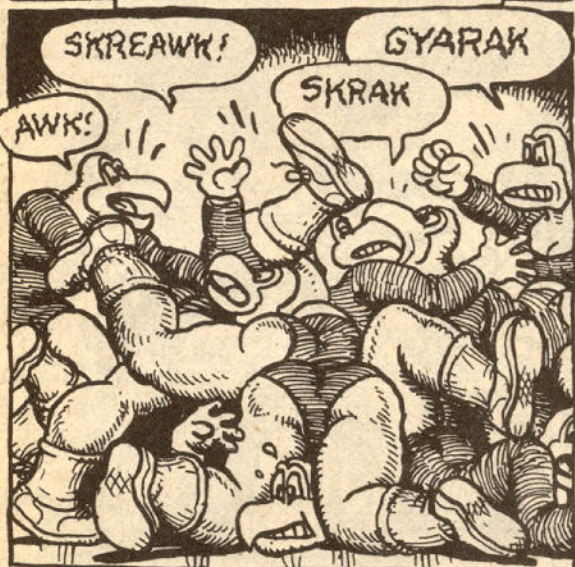
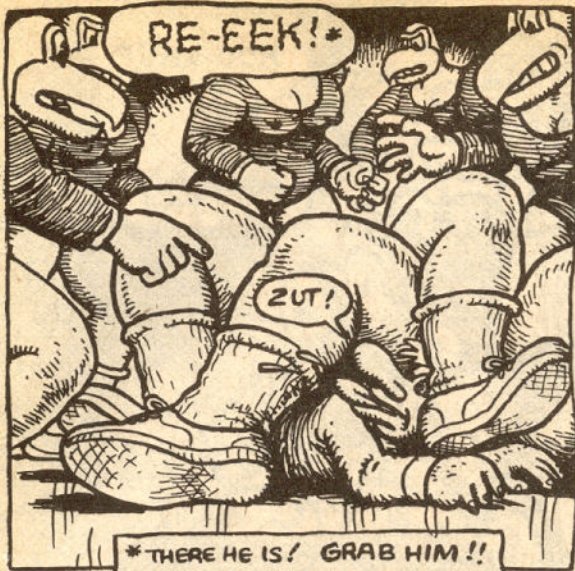
S' FUNNY... I DON'T REALLY HAVE
ANYTHING PERSONAL AGAINST THESE
VULTURE DEMONESSES... THEY'RE OKAY
IN SOME WAYS... IF ONLY THEY
WERENT SO DUM... THEY JUST
DON'T
REALIZE...









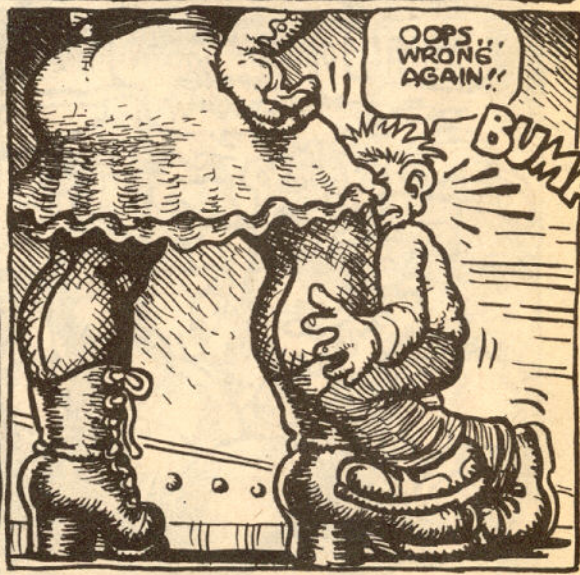




HOO-RAY!
I'M
KING
OF
TH'
MOUNTAIN!

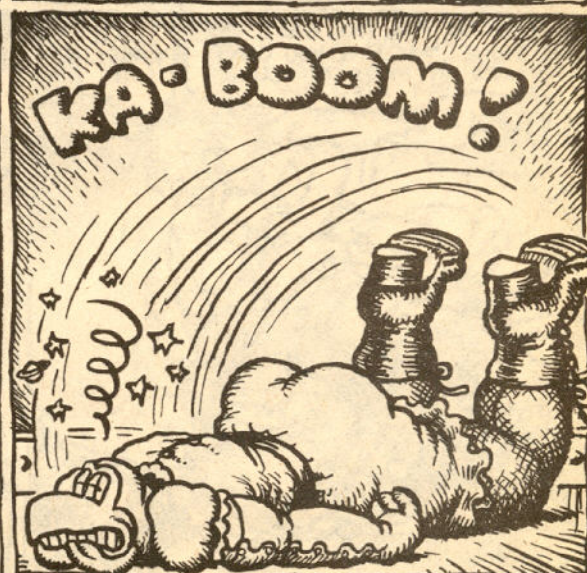
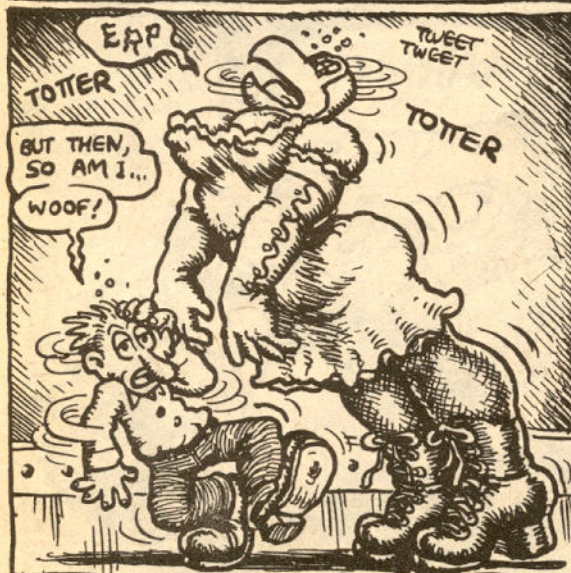
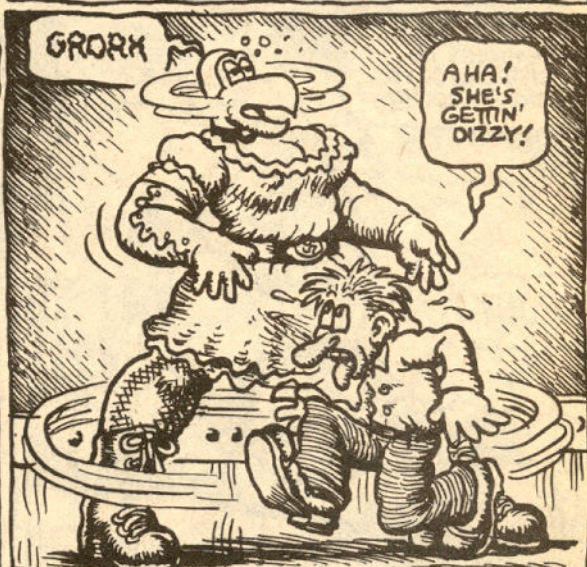
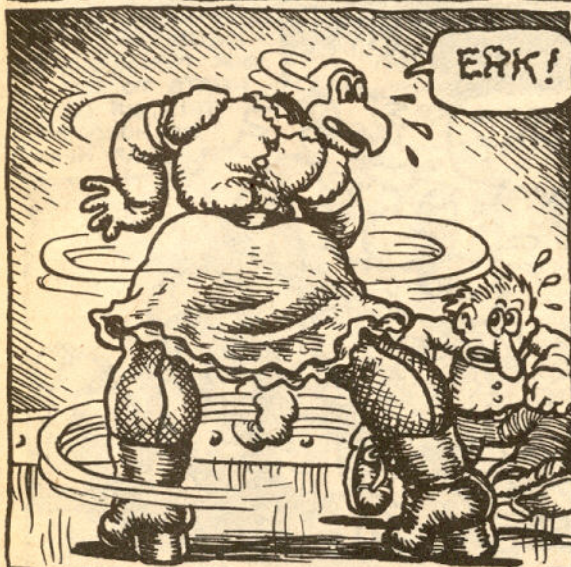
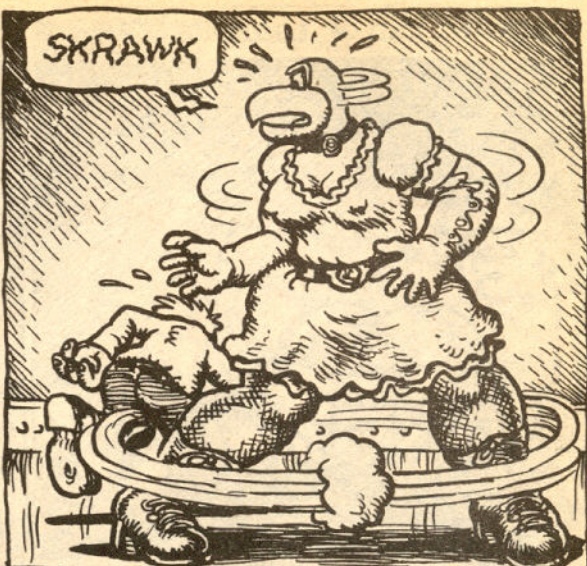
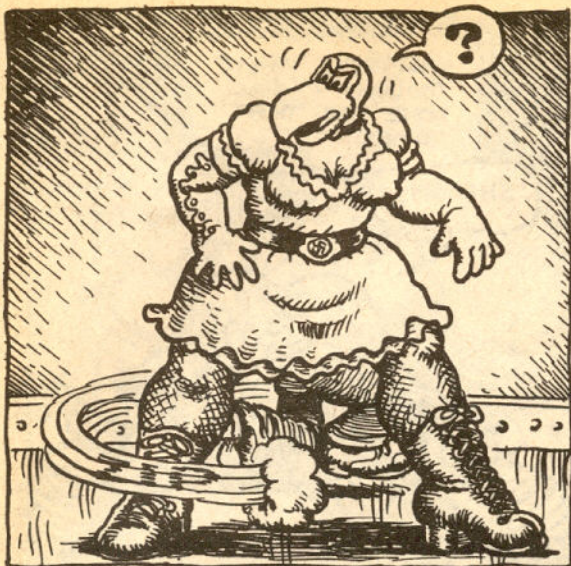


NOW I CAN WALK
AWAY FROM THIS JOINT
A FREE MAN!

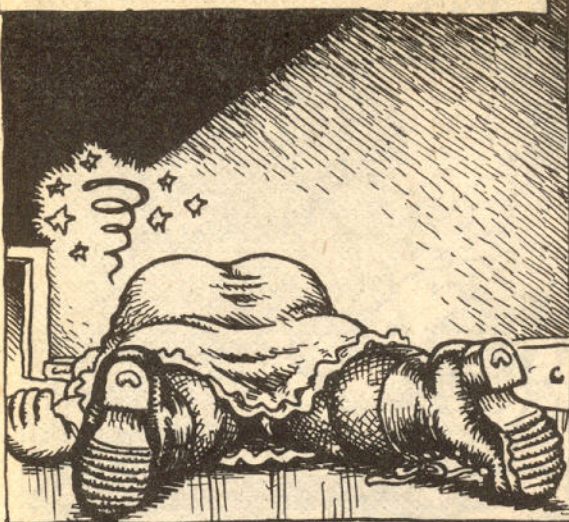


OOPS...
WRONG
AGAIN!!

BUMP

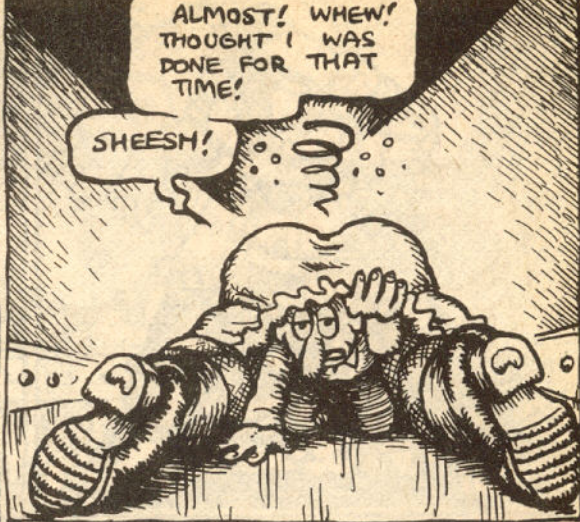


IS THIS THE END OF EGGS ACKLEY??



ALMOST! WHEW!
THOUGHT I WAS
DONE FOR THAT
TIME!

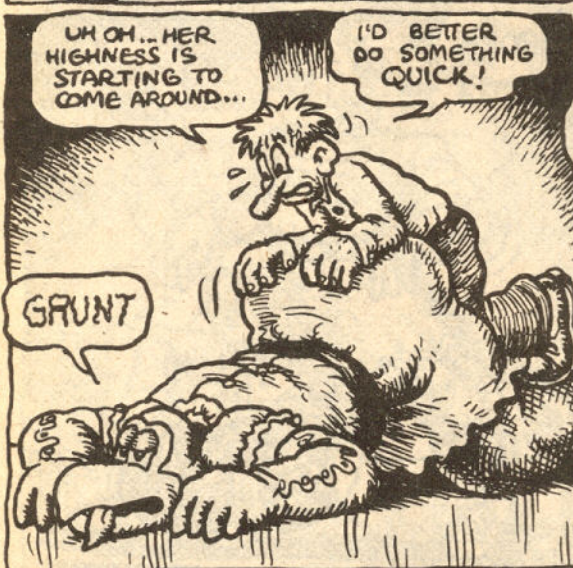
SHEESH!



UH OH... HER
HIGHNESS IS
STARTING TO
COME AROUND...

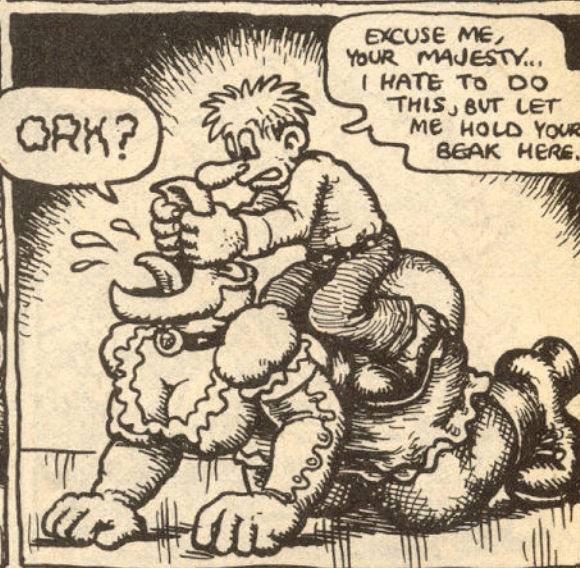
I'D BETTER
DO SOMETHING
QUICK!

GRUNT



ORK?

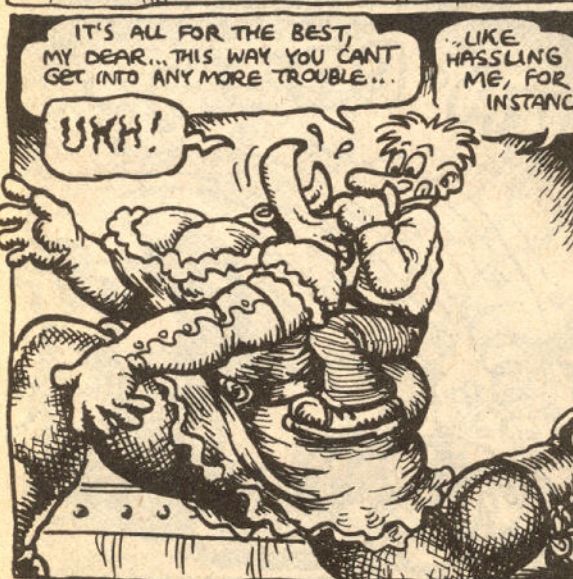
EXCUSE ME,
YOUR MAJESTY...
I HATE TO DO
THIS, BUT LET
ME HOLD YOUR
BEAK HERE...



IT'S ALL FOR THE BEST,
MY DEAR... THIS WAY YOU CAN'T
GET INTO ANY MORE TROUBLE...

...LIKE
HASSLING
ME, FOR
INSTANCE!

UHH!



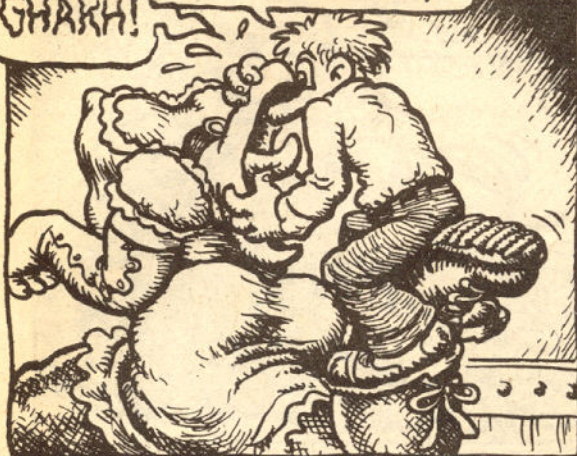
AAKHHH!

LOOK, MOM...
NO
CAVITIES...
SNICKER...



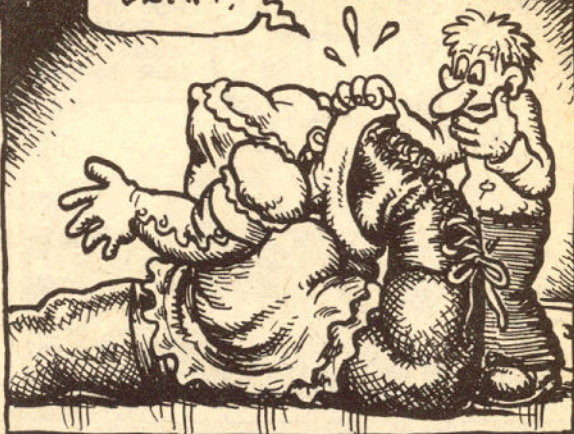
HMM... LET'S SEE... NOW THAT
I'VE GOT HER IN THIS COMPROM-
ISING POSITION, WHAT AM I GOING
TO DO WITH HER?

GHAKH!

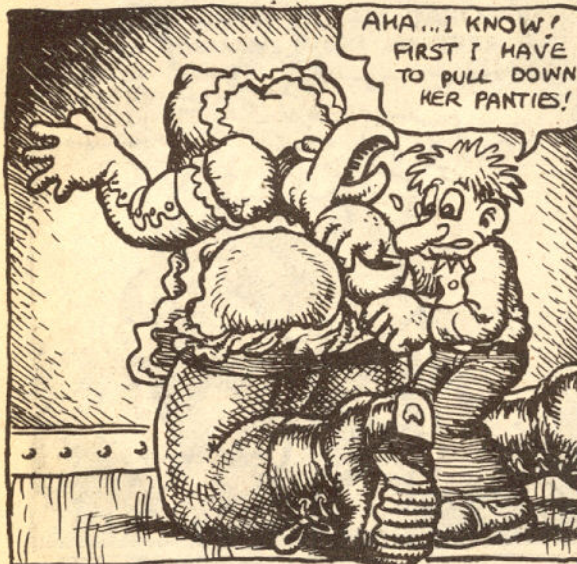


NOPE... SHE CAN GET
OUT O' THAT ONE TOO
EASY...

GLKH!

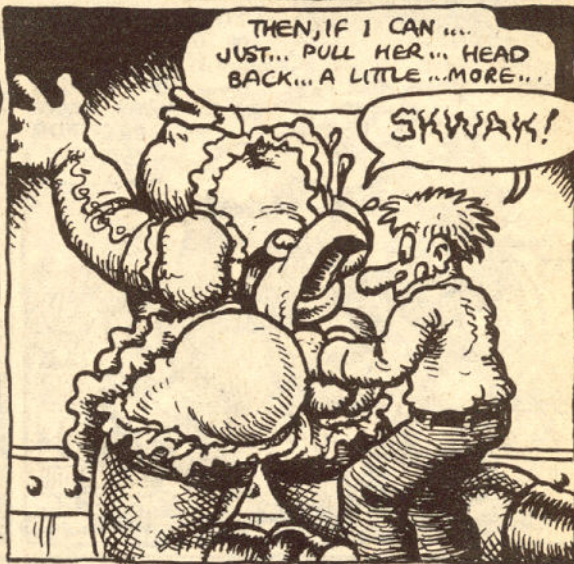


AHA... I KNOW!
FIRST I HAVE
TO PULL DOWN
HER PANTIES!



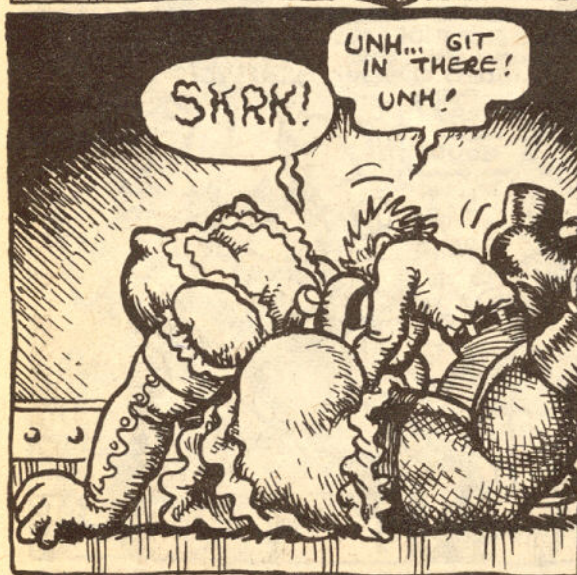
THEN, IF I CAN ...
JUST... PULL HER... HEAD
BACK... A LITTLE... MORE...

SKWAK!



SKRK!

UNH... GIT
IN THERE!
UNH!

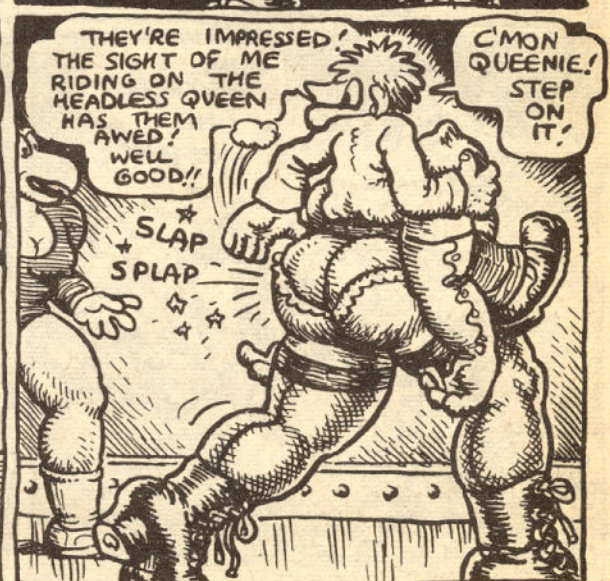
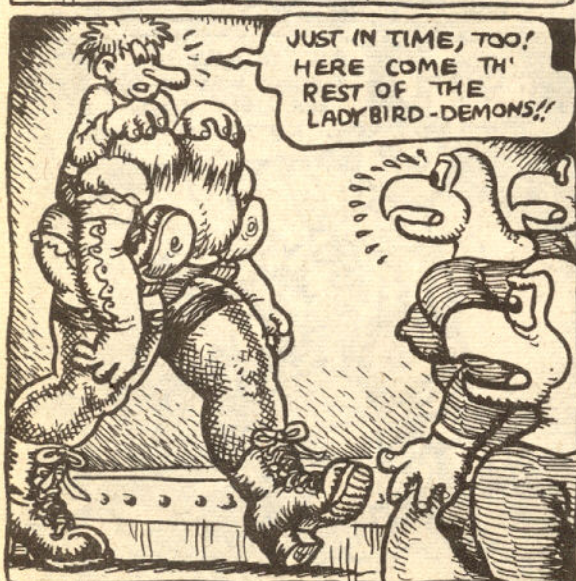
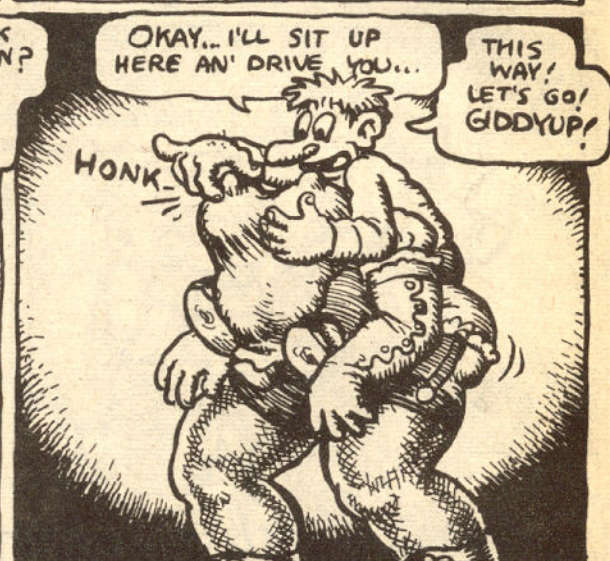
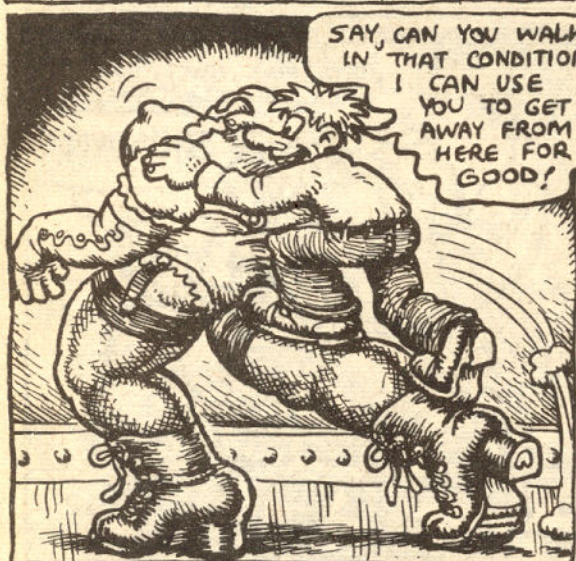
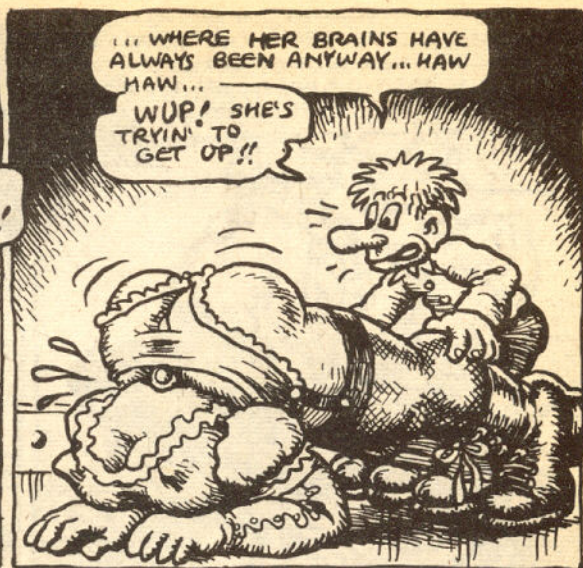
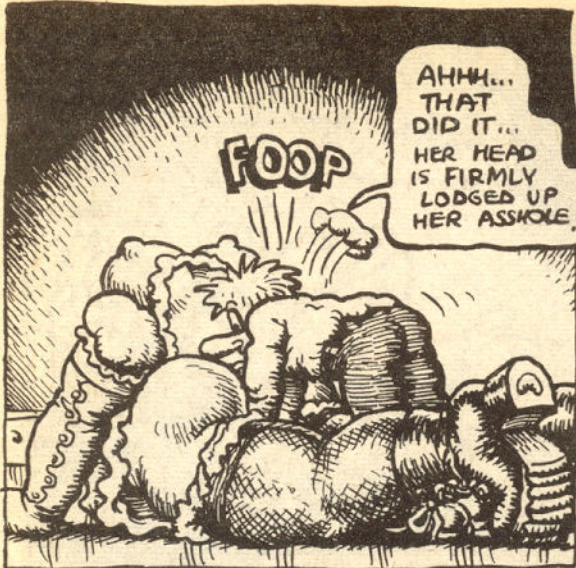


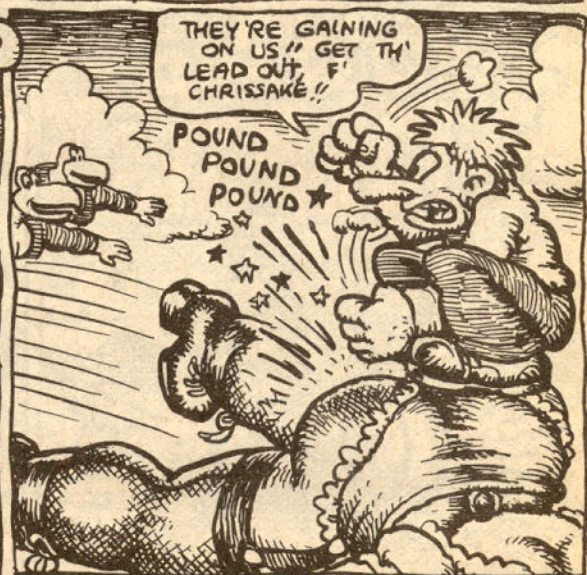
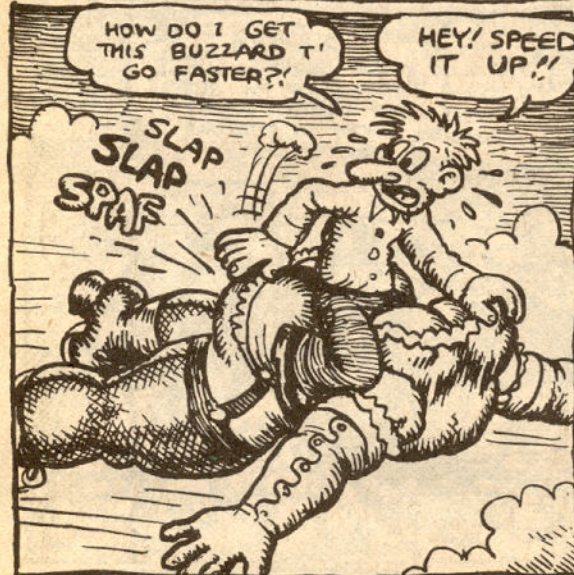
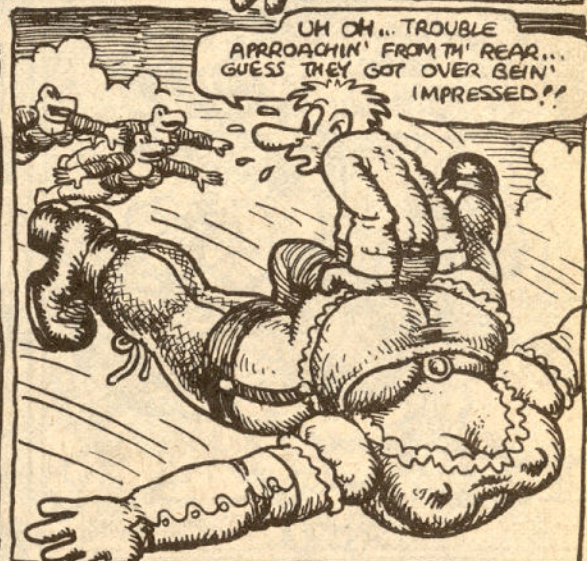
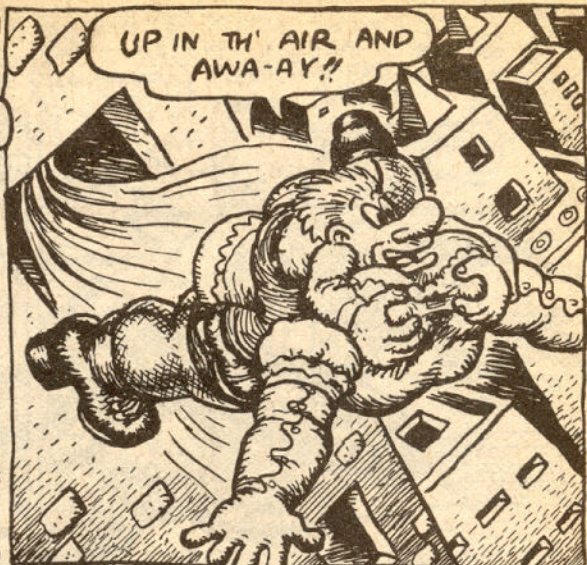
GRP

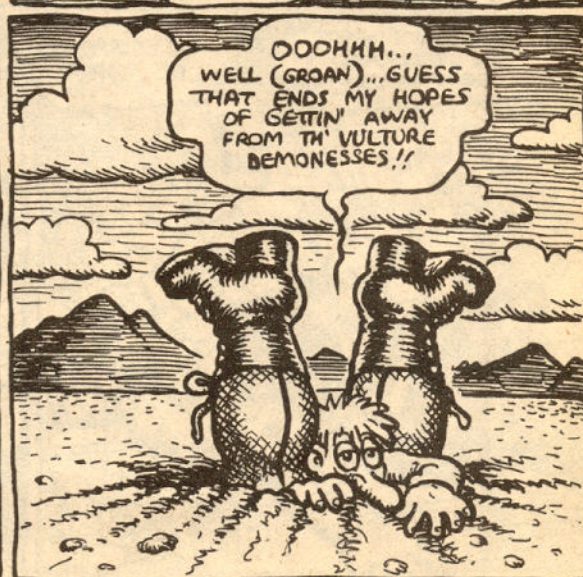
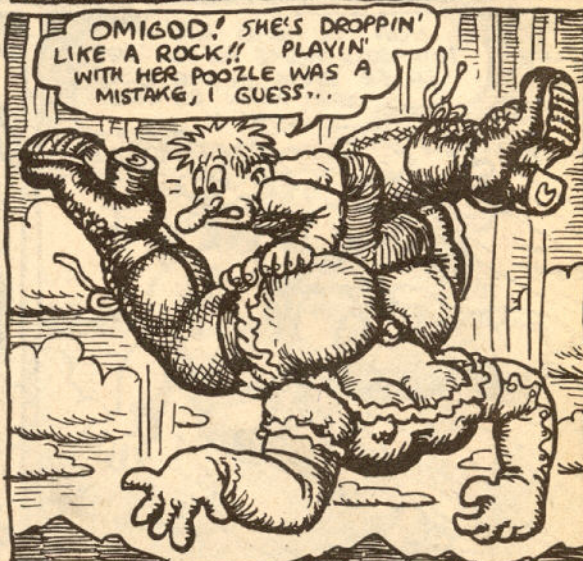
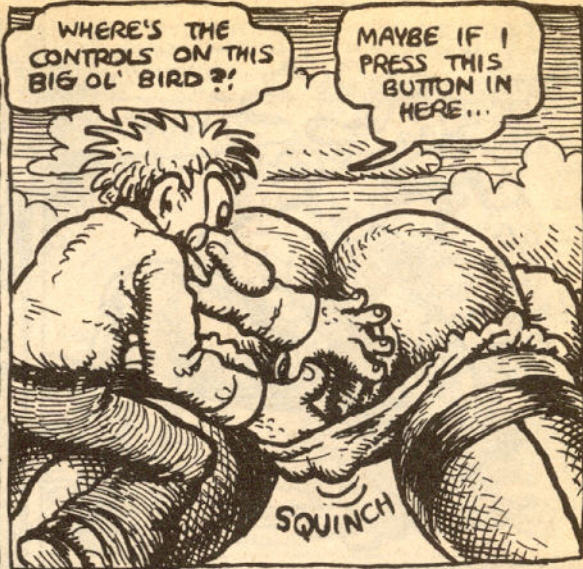
GP

ALL TH' WAY IN...
I DON'T WANNA SEE
YER UGLY FACE
NO MORE !!

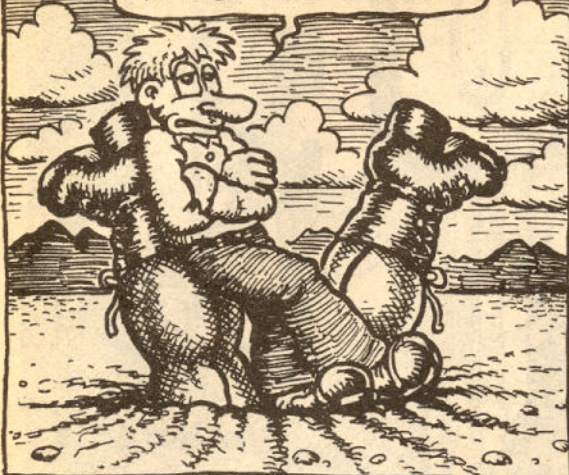




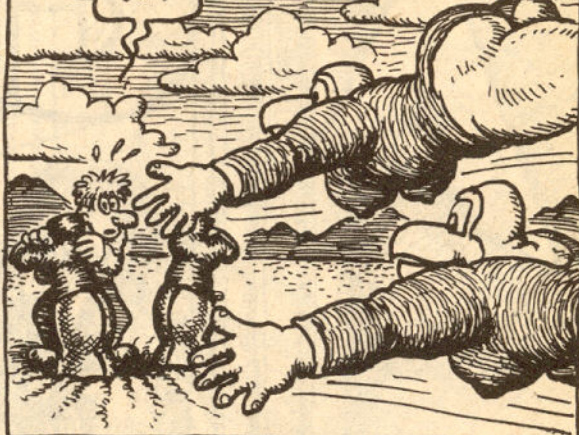




THEY'LL BE ALONG SHORTLY...
NO USE TRYIN' TO RUN AWAY
IN THIS DESERT... SIGH...



THEY'LL PROBBLY KILL
ME INSTANTLY FOR WHAT
I'VE DONE TO THEIR
STOOPID QUEEN...
UHP!



OKAY! C'MON, YA DUMMIES!
I'LL TAKE YA ON!
C'MON... ONE TO ONE
I COULD BEAT ANY
OF YA ... NO HOLDS
BARRED... C'MON...



HUH?
WHAT?

SKRAK

AWK
AWK

ARK
ARK!



I GET IT! THEY'RE
WORSHIPPING ME 'CAUSE
I WON OUT OVER TH' QUEEN!
AND THESE MORONS WANNA
BE DOMINATED!

WHAT A
DISGUSTING
BUNCHA
LACKEYS!!
YA MAKE ME
SICK, THE LOT
OF YEZ!!



BUT I DON'T
MIND ... LONG AS
I'M THE GUY ON
TOP!!

HEE
HEE



A GURL

A GURL
WAS GAZING
OUT HER
WINDOW
ONE DAY...



THERE WAS NOBODY
AROUND TO MAKE HER SELF-
CONSCIOUS, SO SHE LET HER MOUTH
HANG OPEN ABSENT-MINDEDLY...

...AND LET HER BODY SPRAWL LOOSELY, BRACED
UP ON ONE LEG, PUSHING FURTHER AND FURTHER
BACK ACROSS THE FLOOR...



SOON THE GURL
WAS LEANING SO FAR
BACK ON HER ONE
LEG THAT HER
FOOT BEGAN
TO FEEL THE
STRAIN...

SO SHE CHANGED TO THE OTHER LEG,
WHICH BEGAN SLIDING BACK ALONG THE
FLOOR IN THE SAME MANNER...

THIS GURL WAS AL-
WAYS WORRYING ABOUT
BEING UGLY... BIG NOSE, BUCK
TEETH, RECEDING CHIN, AND SO
ON AND SO FORTH...

SHE
STARTED RUB-
BING HER GUMS, WHICH
MADE HER START WORRYING A-
BOUT IF HER GUMS WERE CONSPIC-
UOUS WHEN SHE SMILED...

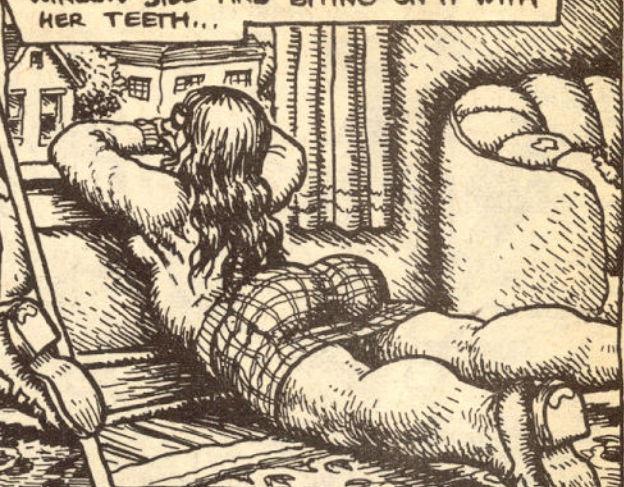
SHE BEGAN TO FIDGET...
NOW SHE LEANED ON HER
RIGHT LEG AGAIN, NOW
HER LEFT LEG, BACK TO
THE RIGHT LEG... LEFT LEG...

IT BECAME A DANCE... YER LEFT, YER RIGHT, LEFT-RIGHT-LEFT! YER LEFT, YER RIGHT, YER
LEFT-RIGHT-LEFT! NOW SHE WAS BUMPING HER HIPS LIKE A HOOTCHY-KOOTCHY DANCER,
THRUSTING HER LEGS IN AND OUT IN A JERKY, SEXUAL MOTION...

A WAVE OF HORNINESS SWEEPED OVER THE GURL... SHE SANK TO HER KNEES...



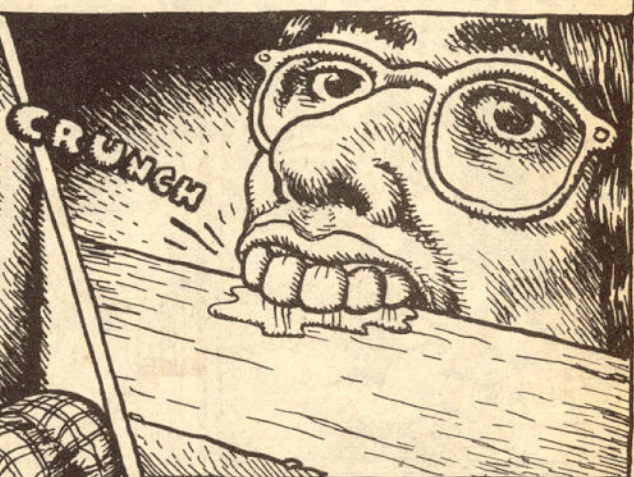
SHE SLID FURTHER DOWN 'TIL SHE WAS ALMOST ON HER BELLY, CLUTCHING THE WINDOW SILL AND BITING ON IT WITH HER TEETH...



SHE TOOK HER HANDS OFF THE WINDOW SILL AND HELD ONTO IT WITH JUST HER JAWS...



SHE BIT DOWN HARD ON THE WINDOW SILL WITH HER BIG STRONG TEETH, 'TIL SHE COULD TASTE THE OLD DUSTY PAINT, THEN THE WOOD UNDERNEATH...



SHE STIFFENED HER LEGS UP AND BALANCED HER WHOLE BODY ON JUST THE BALLS OF HER FEET AND HER VICE-LIKE JAW-GRIP ON THE WINDOW SILL... SHE LIKED DOING ACROBATIC STUNTS SUCH AS THIS WHEN SHE WAS ALONE...

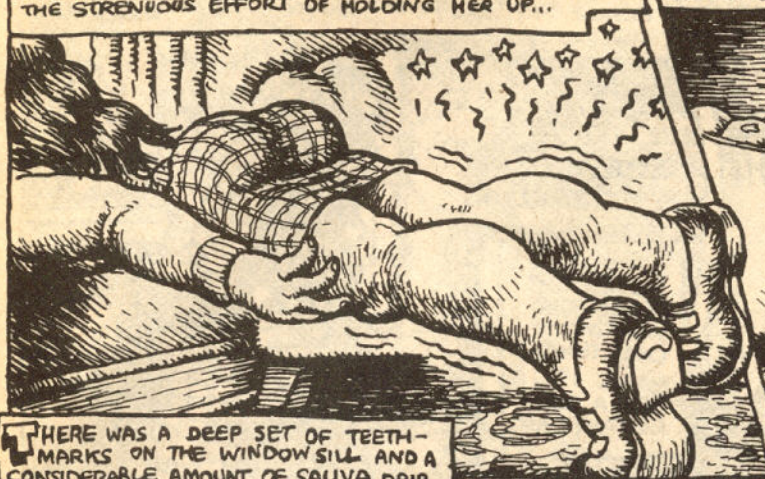


SHE MANAGED TO HOLD THIS POSITION FOR AN AMAZING LENGTH OF TIME... SHE COULD HEAR THE TV DOWNSTAIRS... SHE LISTENED AND HEARD WHAT SOUNDED LIKE CONTINUOUS CANNED LAUGHTER.



THE GURL KEPT LISTENING, BUT SHE COULDN'T BE SURE IF IT WAS REAL OR IF SHE WAS IMAGINING IT... MAYBE IT WAS JUST A MOTOR HUMMING SOMEWHERE... NOW HER LEGS WERE TREMBLING AND ACHING FROM THE STRENUOUS EFFORT OF HOLDING HER UP...

FINALLY THE GURL COULDN'T HOLD IT ANY LONGER, SO SHE LET GO AND SAT UP ON HER KNEES, FEELING FLUSHED AND EN-VIGORATED...



THERE WAS A DEEP SET OF TEETH-MARKS ON THE WINDOW SILL AND A CONSIDERABLE AMOUNT OF SALIVA DRIPPING OVER THE EDGE... SHE TOYED WITH THE IDEA OF GOING DOWNSTAIRS AND WATCHING TV...

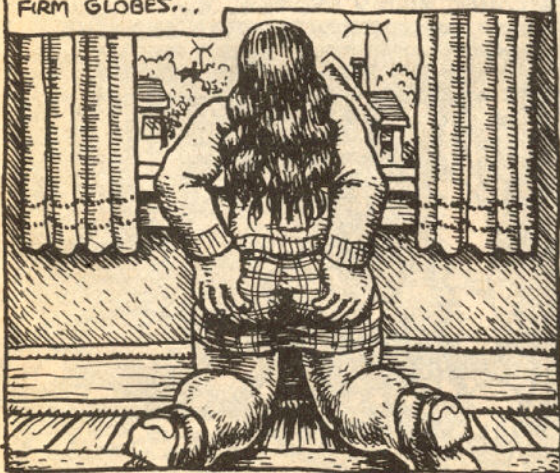
SHE WIPED THE SALIVA AWAY WITH THE SLEEVE OF HER SWEATER...

THEN RUBBED THE SLEEVE ON THE SIDE OF HER SKIRT.



THE GURL TRIED TO THINK IF THERE WAS ANYTHING GOOD ON THE TUBE AT THAT TIME, SHE LET HER HANDS WANDER BACK TO HER BUTTOCKS... AROUND AND OVER THE TWO FIRM GLOBES...

SUDDENLY SHE HAD THE EMBARRASSING RE-COLLECTION THAT SHE HAD A BIG ASS! HER BIG ASS WAS A CONSTANT SOURCE OF ANXIETY FOR THE GURL...



SHE FLEXED THE MUSCLES IN HER BUTTOCKS, MAKING THEM AS TIGHT AND HARD AS SHE COULD, AND POUNDED ON THEM WITH HER FISTS... IT FELT GOOD TO DO THAT...



HER FATHER USED TO CALL HER "FAT ASS." HE THOUGHT IT WAS FUNNY...HE'D SAY, "HEY FAT ASS, COME AN' DO THESE DISHES!" AND LAUGH. WAS IT REALLY THAT BIG? IT LOOKED PRETTY LARGE ALRIGHT...

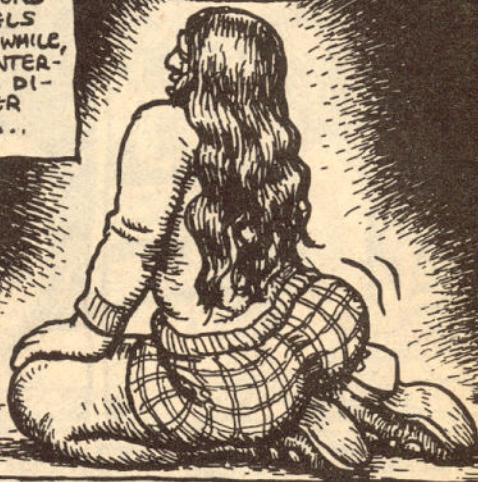
SHE WONDERED WHY IT STUCK WAY OUT LIKE THAT... MAYBE IT WAS A HEREDITARY THING



WITH A SIGH OF SELF-PITY THE GURL PLUMPED DOWN ON HER HEELS, RESTING HER CHIN ON THE WINDOW SILL.



SHE ROLLED HER ASS AROUND ON HER HEELS FOR A LITTLE WHILE, GRADUALLY CENTERING ONE HEEL DIRECTLY UNDER HER CRACK...



WHEN SHE PUT HER RIGHT LEG OUT BEHIND HER, LETTING HER LEFT HEEL PUSH UP DEEPER INTO THE HOLE BETWEEN HER LEGS...



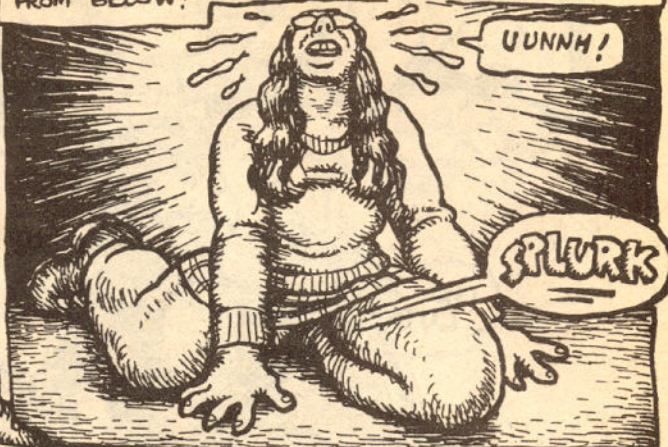
SHE SQUIRMED AROUND ON THE HEEL OF HER SHOE, BECOMING MILDLY EXCITED...SHE THOUGHT ABOUT RIDING HORSES, AND STARTED BOUNCING UP AND DOWN, RIDING ON HER HEEL LIKE IT WAS A HORSE...THEN SHE BECAME VERY EXCITED!



SHE KEPT RIDING HARDER AND HARDER... SHE WAS GALLOPING NOW... AND IT STARTED GETTING WET AND GUSHY DOWN THERE...

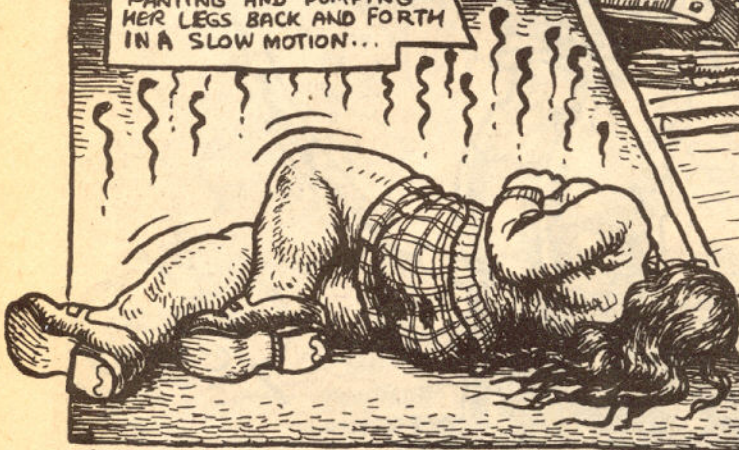


SHE WAS SNORTING AND WHEEZING, STARING BLANKLY UP AT THE CEILING AS SHE RODE THAT OLD "HORSE" ON DOWN! FINALLY SOMETHING INSIDE HER WENT OFF AND SHE HEARD A SQUIRTING NOISE COME FROM BELOW!



SHE SLOWLY GOT DOWN OFF HER FAITHFUL OLD HORSE-HEEL AND LAY BACK ON THE RUG, PANTING AND PUMPING HER LEGS BACK AND FORTH IN A SLOW MOTION...

SHE LAID THERE FOR A LONG TIME NOT THINKING ANYTHING, JUST LOOKING OUT THE WINDOW AT THE SKY...



SHE ROLLED OVER ON HER STOMACH, FEELING VAGUELY DESPONDENT AND LONELY... GUILT FEELINGS ABOUT MASTURBATING BEGAN TO CREEP OVER HER... SHE HAD A MILD URGE TO GO TO THE BATHROOM...

SHE GOT UP QUICKLY, SUDDENLY REMEMBERING THAT IT WAS ALMOST TIME FOR THE EVENING NEWS SHOWS, AND STRODE OUT THE DOOR, HEADING FOR THE BATHROOM...



GOODNIGHT, SWEET GURL, WHEREVER YOU ARE!!

THE END

ANAL ANTICS

ISN'T HE CUTE?

HI FOLKS!
I'M MR. SNOID
AND I LIVE
IN AN
ASSHOLE!

MORE
SICK
HUMOR
WHICH
SERVES
NO
PURPOSE

by
R.
"WHAT-DOES-IT-
ALL-MEAN?"
CRUMB

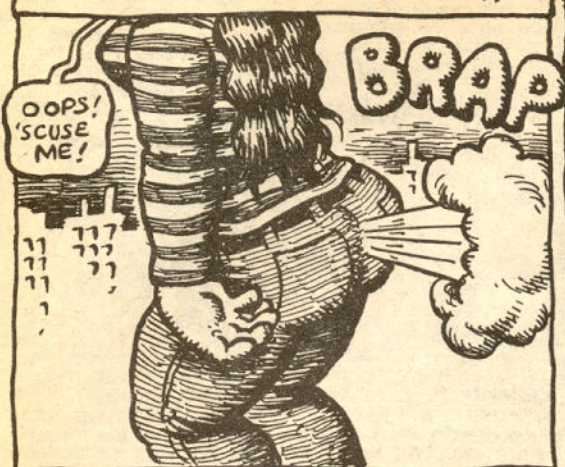
IT'S COMFY-COZY IN
HERE AN' COOL AS A
CUCUMBER ALL YEAR
ROUND!!

I DON'T EVEN MIND IT WHEN I HAFTA
VACATE TH' PREMISES ONCE A DAY
WHILE TH' LANDLADY DOES HER BIZNIZ!

UNH!



THE ONLY DRAWBACK IS WHEN SHE BREAKS WIND! AND SOMETIMES TH' OL' GIRL CAN REALLY LET 'EM, TOO, BOY!!



MOST OF THE TIME LIFE IN AN ASSHOLE IS TH' GOOD LIFE... THERE'S ALWAYS SOMETHING DOING... LIKE WHEN SHE GOES SKINNY-DIPPING!!



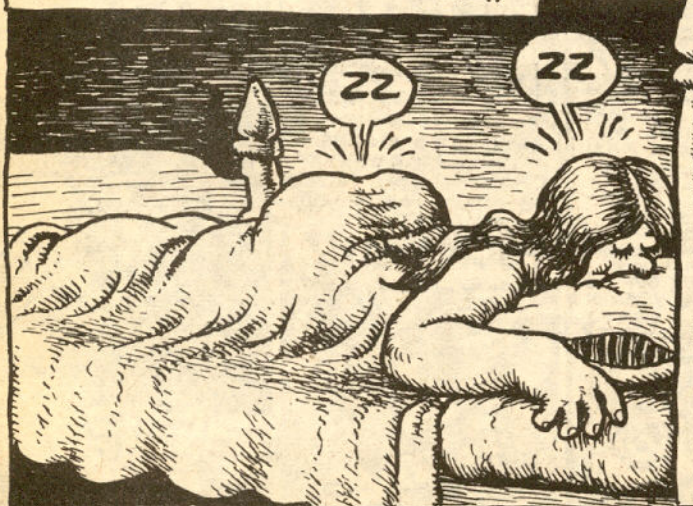
OR WHEN SHE'S RIDING HER BYCICLE, I AMUSE HER WITH OLD JOKES AND GENERALLY PLAY TH' CLOWN...



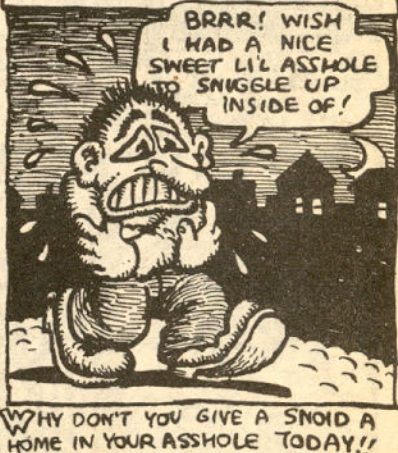
WHEN I GET TO ITCHIN' FOR A LITTLE NOOKY, I JUS' CRAWL ON UP RIGHT THROUGH HER INTESTINAL TRACK, THROUGH HER STOMACH AND UP HER THROAT, THEN SHE PUCKERS UP AN' I FUCK HER MOUTH FROM TH' INSIDE! IT'S GREAT!



AH YES! IT MIGHT BE JUST ANOTHER BUNG-HOLE TO YOU, BUT IT'S HOME-SWEET-HOME FOR ME!!



THE SAD PART OF THIS STORY IS THAT THIS VERY NIGHT THERE ARE SNOIDS OUT WALKING THE STREETS, COLD AND LONELY!



AND NOW, A WORD TO YOU FEMINIST WOMEN



From that ol' male-Chovinist
Pig, R. CRUMB Himself!!

LEMME
AT 'EM!

HI GIRLS! R. CRUMB
HERE! I'D LIKE TO TALK
FOR A FEW MINUTES TO
ALL YOU CHICKS... ER,
I MEAN WOMEN (HEH HEH)
IN THE WOMEN'S LIB
MOVEMENT!



I THINK IT'S TIME
I ADDRESSED YOU
DIRECTLY, BECAUSE
THERE'S A FEW THINGS
I'D LIKE TO GET OFF
MY CHEST!!



FIRST, LET ME JUST
SAY RIGHT NOW THAT I'M
ALL FOR WOMEN'S LIB,
BELIEVE IT OR NOT! HEH HEH...
AND I WOULD LIKE TO
BE YOUR FRIEND... R.
CRUMB IS FRIEND OF
ALL PEOPLE!



BUT, TH' THING IS, I'VE
BEEN RECEIVING A HECK
OF A LOT OF NEGATIVE
FEEDBACK FROM SOME
OF YOU WOMEN ABOUT
MY COMICBOOK FEATURES,
AND THIS IS A SOURCE OF
ANXIETY TO ME... IT
REALLY IS!!



NOW PLEASE
UNDERSTAND ME!!
I DON'T DENY THAT
MY CARTOONS CONTAIN
A GREAT DEAL OF HOSTILE
AND OFTTIMES BRUTAL
ACTS AGAINST WOMEN!
I'M WELL AWARE OF THIS
DARK SIDE OF MY EGO!



CALL ME A "SEXUAL
CRIMINAL" IF YOU LIKE...
A "PIMP" A "SEXIST
PERVERT" IF IT PLEASE
YOU... CALL ME ANYTHING
YOU WANT! YOU'RE PROB-
ABLY RIGHT!!



BUT DON'T GET ME
WRONG, LADIES! I'M
NOT ADVOCATING THAT
MEN SHOULD DO THESE
BAD THINGS TO WOMEN!
I'M NOT PORTRAYING
THIS ANTAGONISM AS
SOMETHING TO BE ADMIRABLE!
SOMETHING HEROIC!!



FAR
FROM
IT!

I THINK IT'S AN
OVERSIMPLIFICATION
TO SAY THAT A PICTURE
OR DRAWING IS PROMOTING
SOMETHING JUST BECAUSE
IT PORTRAYS IT. LIKE
A FEMALE BEING
BEATEN UP LET'S SAY...



AND, BY THE SAME
TOKEN, TO INSIST THAT
AN ARTIST STIFLE HIS
(OR HER) OWN INSTINCTS
AND DRAW ONLY THAT
WHICH IS PRESCRIBED BY
SOME MOVEMENT OR
CAUSE... WHY, THAT'S PURE
TOTALITARIANISM!
DICTATORSHIP! AND
SHEER STUPIDITY
TO BOOT!!



I MEAN, LOOK... LET'S
GET IT STRAIGHT! I'M
NOT A PROPAGANDIST
FOR ANYBODY'S GOD-
DAMN MOVEMENT
AND I NEVER INTEND
TO BE! I'M NOT A
POLITICIAN! I'M AN
ARTIST!



I'M NOT TRYING TO
DEFEND MYSELF AS A
PERSON... GOD KNOWS
I'M AS FUCKED UP AS
THE NEXT GUY... ALL I'M
DEFENDING IS FREEDOM
OF EXPRESSION...
WOULD YOU DEPRIVE ME
OF THIS
GOD-GIVEN
RIGHT?



IF I WAS TO TRY TO
GEAR MY COMICS TO
YOUR CAUSE OR ANYBODY'S
CAUSE, I WOULD NO LONGER
BE TRUE TO MYSELF... I
WOULD BECOME A LIAR!
IS THAT WHAT YOU
WANT?



WOULD YOU LIKE ME
TO STOP VENTING MY
RAGE ON PAPER? IS
THAT WHAT YOU'D LIKE
ME TO DO, ALL YOU
SELF-RIGHTEOUS, INDIG-
NANT FEMALES? ALL
YOU POOR PERSECUTED
DOWN-TRODDEN BOOSHWAH
CUNTS? WOULD YOU
RATHER I WENT OUT AND
RAPED TWELVE-YEAR-OLD
GIRLS? WOULD THAT
BE AN IMPROVEMENT?



WELL, LISTEN, YOU
DUMB-ASSED BROADS,
I'M GONNA DRAW WHAT
I FUCKING-WELL PLEASE
TO DRAW, AND IF YOU
DON'T LIKE IT
FUCK YOU!!



"CHAVV"
IT UP YER
NEE, GYAL!

THAT'S
TELLIN' 'EM
BOB!
TEE HEE

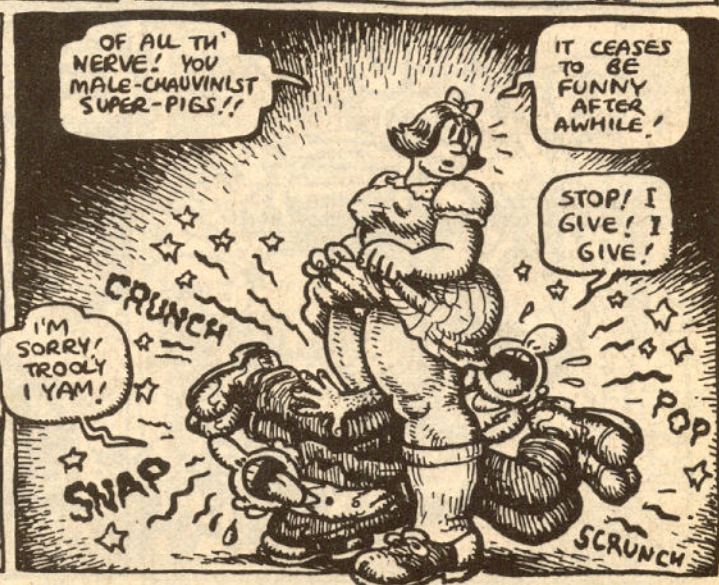
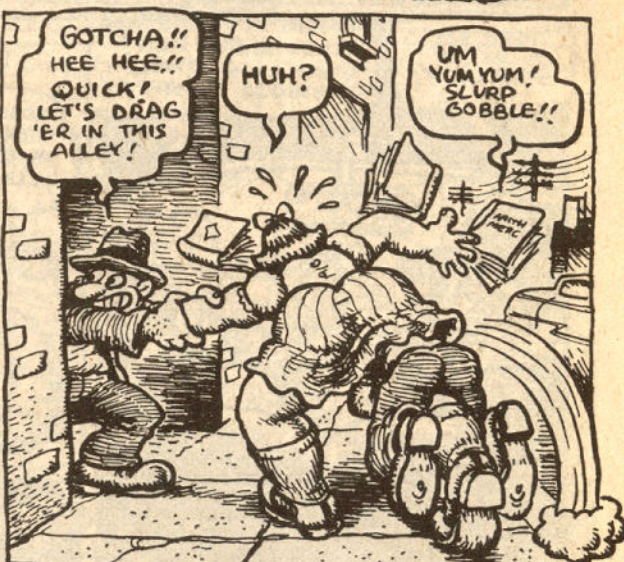
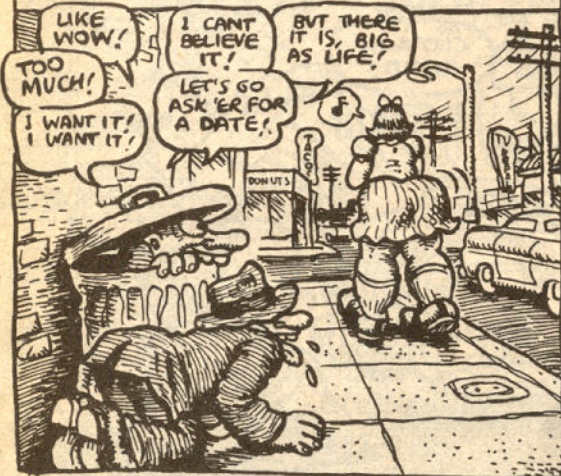
RIGHT
ON!

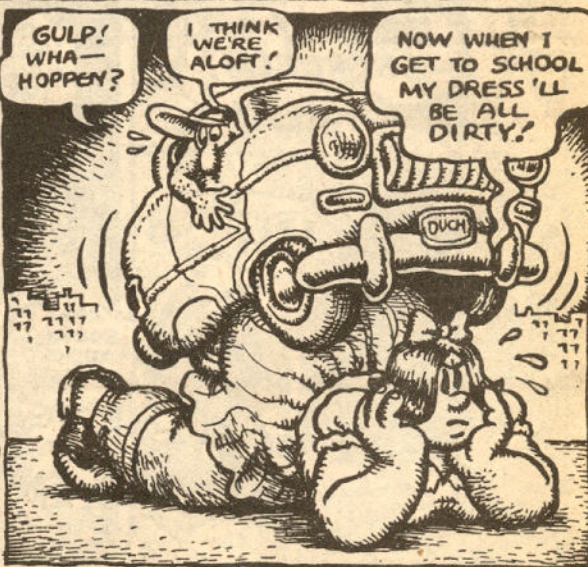
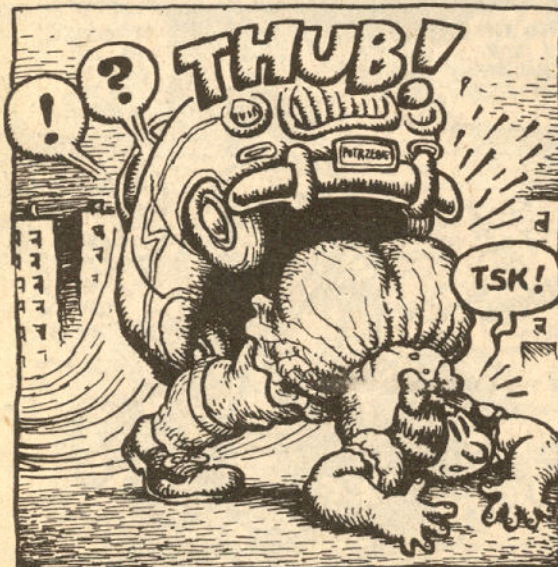
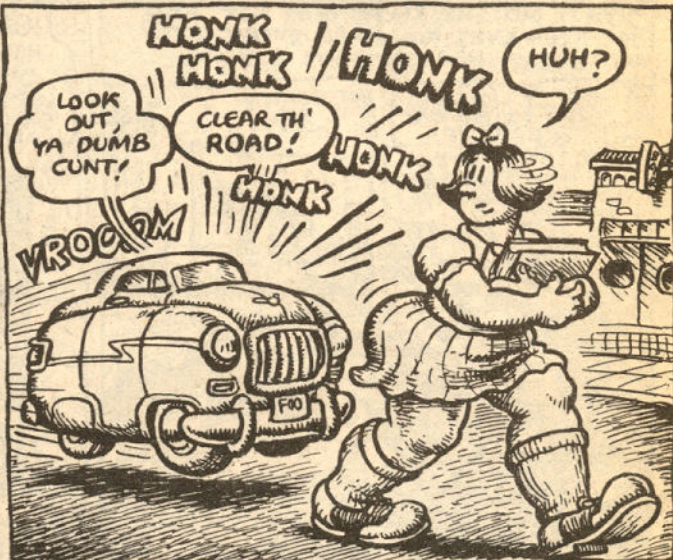
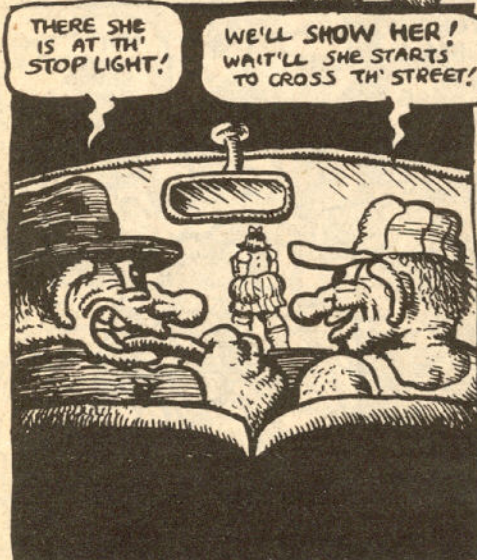
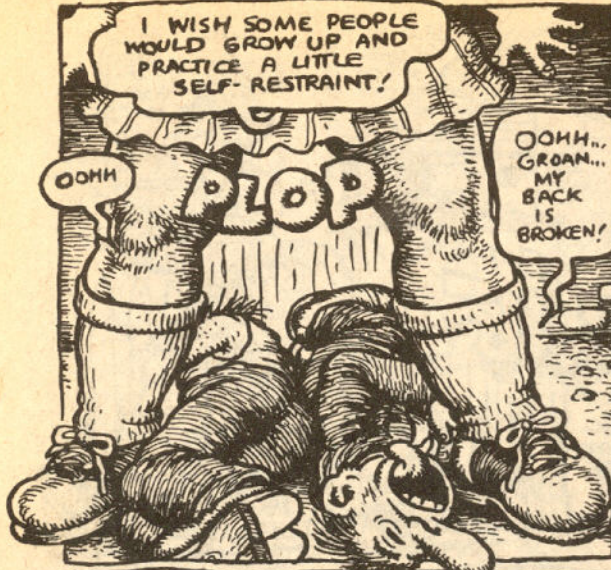
Sally Skibborette

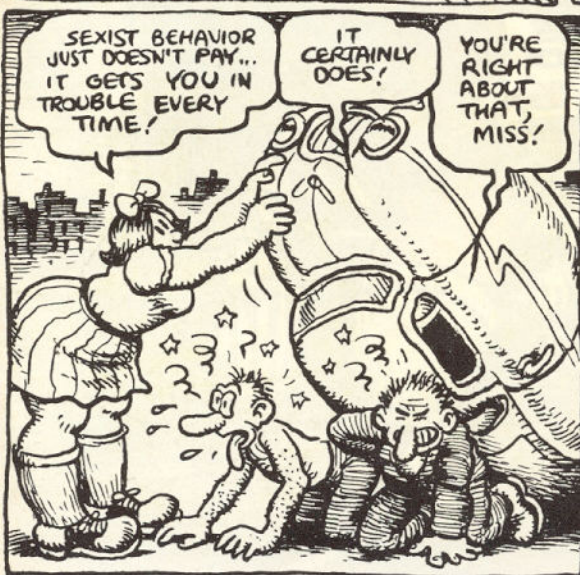
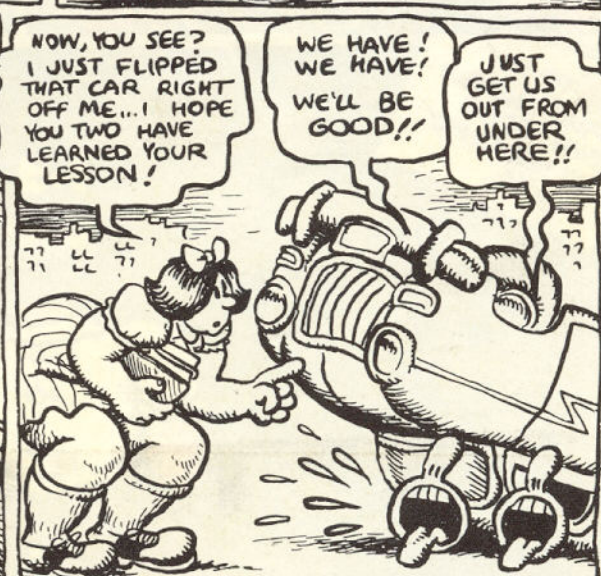
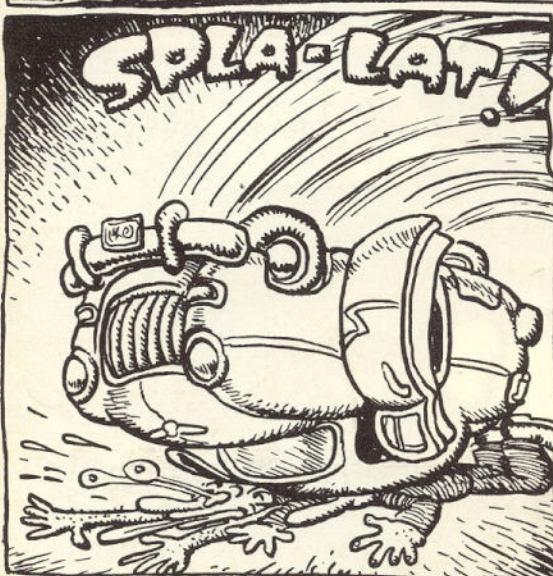
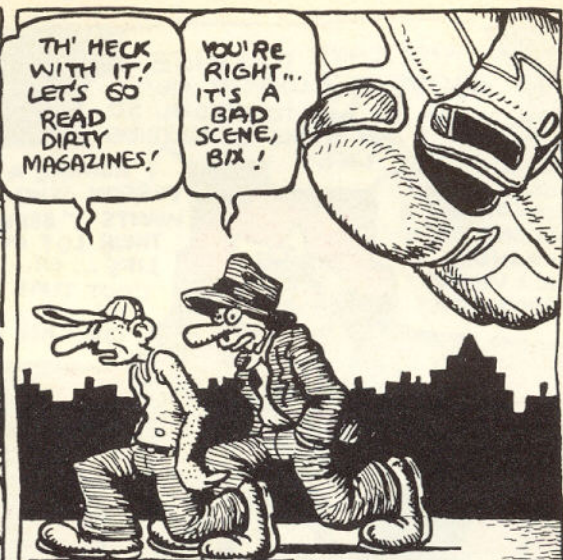
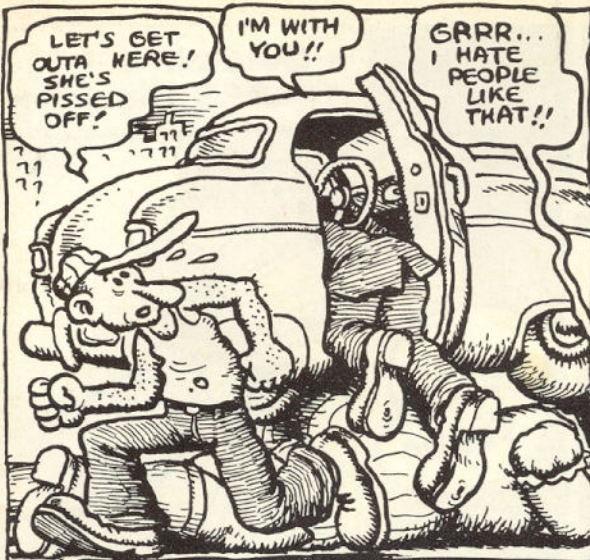
IT WAS A MORNING MUCH LIKE ANY OTHER MORNING FOR SALLY AS SHE WALKED DOWN THE STREET ON HER WAY TO SCHOOL, HUMMING A CHEERFUL MELODY TO HERSELF...

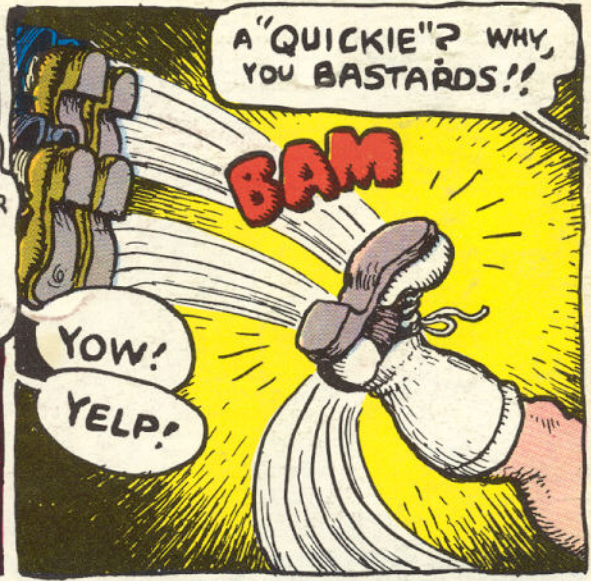
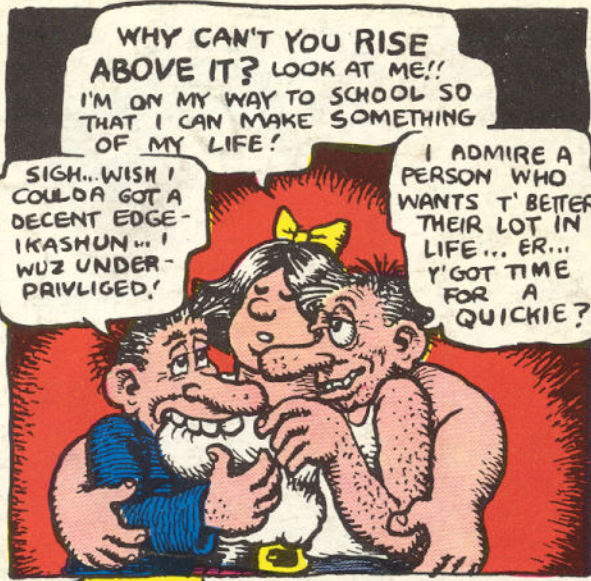


LITTLE DID SHE KNOW THAT NOT FAR OFF KEEN EYES FOLLOWED EVERY SWAY AND BOB OF HER ABUNDANT BOTTOM...

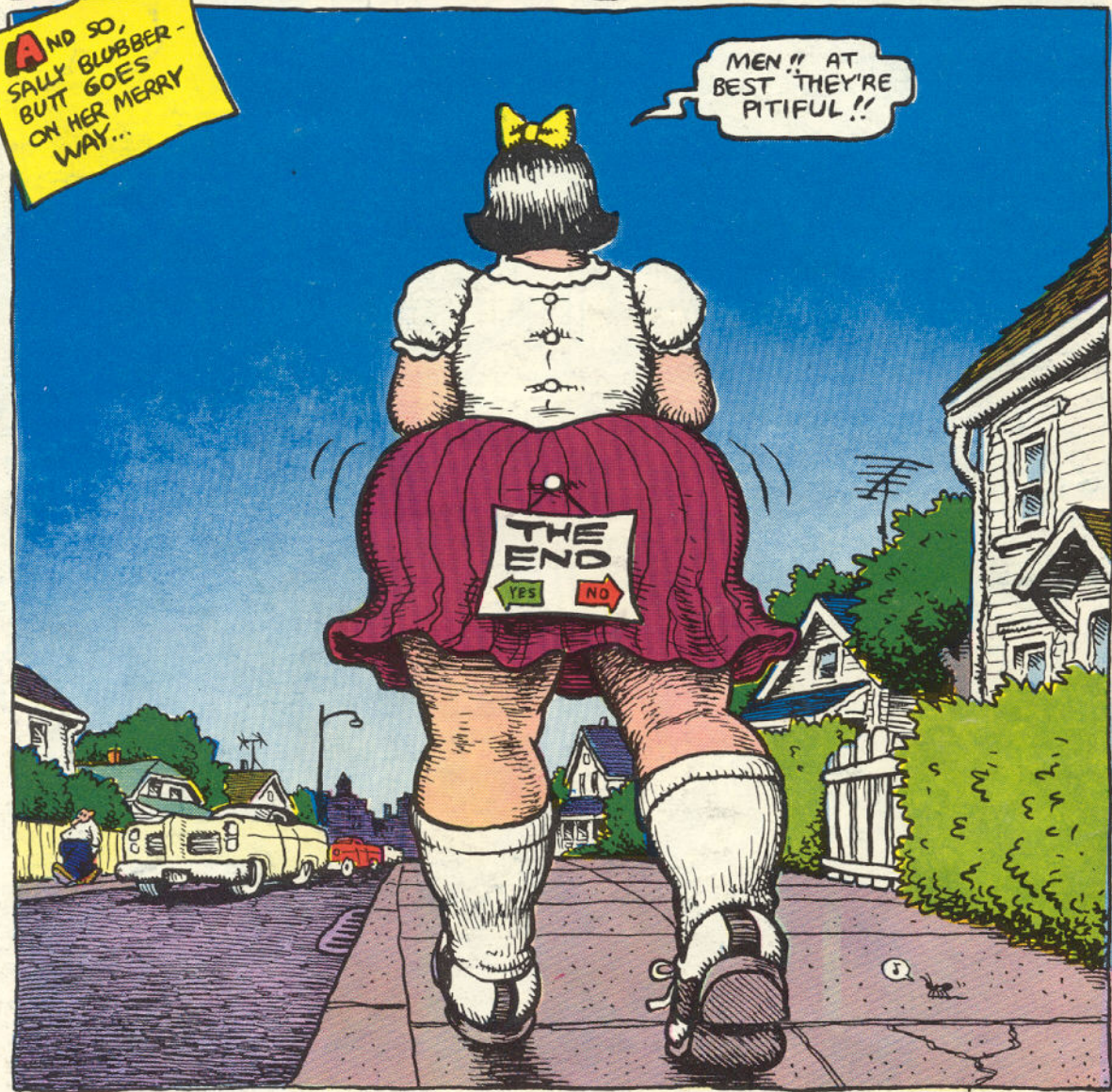








AND SO, SALLY BLUBBER-BUTT GOES ON HER MERRY WAY...



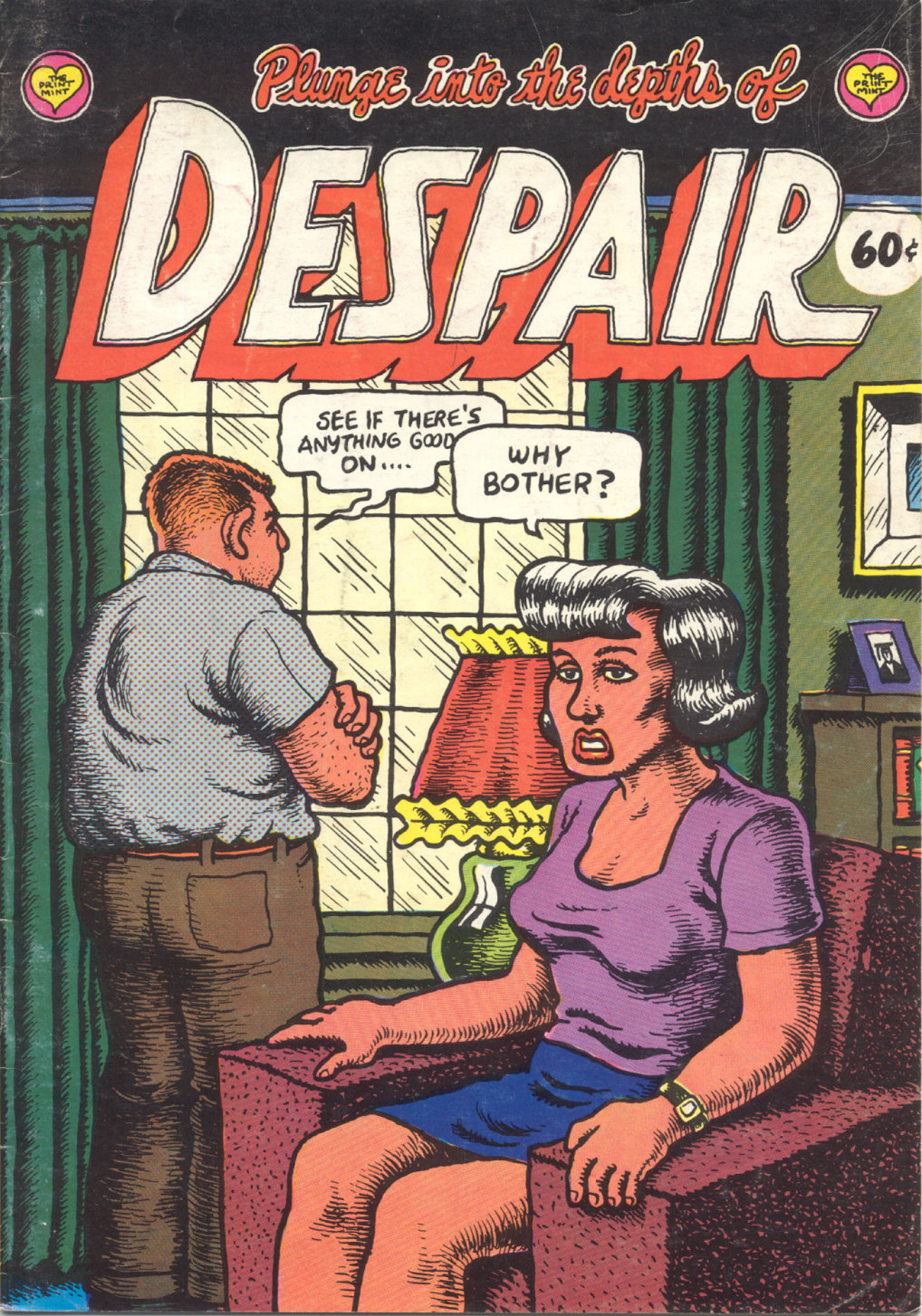
Plunge into the depths of

DESPAIR

60¢

SEE IF THERE'S
ANYTHING GOOD
ON....

WHY
BOTHER?



YOU MAY NOT THINK
IT'S FUNNY, BUT I'VE GOT A

MORBID SENSE OF HUMOR

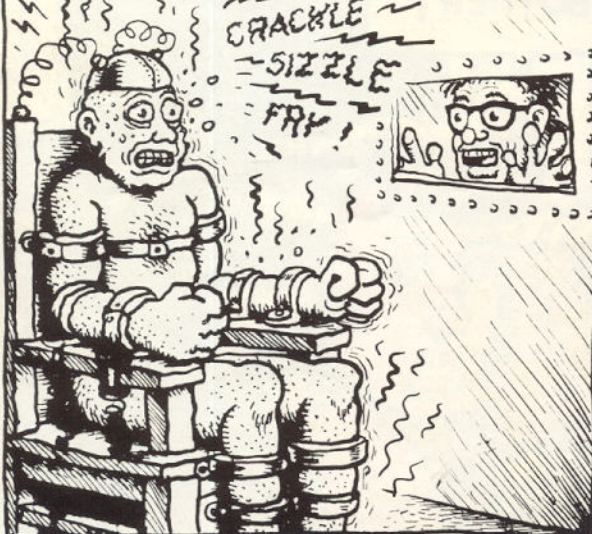


I quit
school when
I were only
sixteen.
SO WHAT?

MUNICIPAL

I FIND THE STRANGEST THINGS AMUSING!!

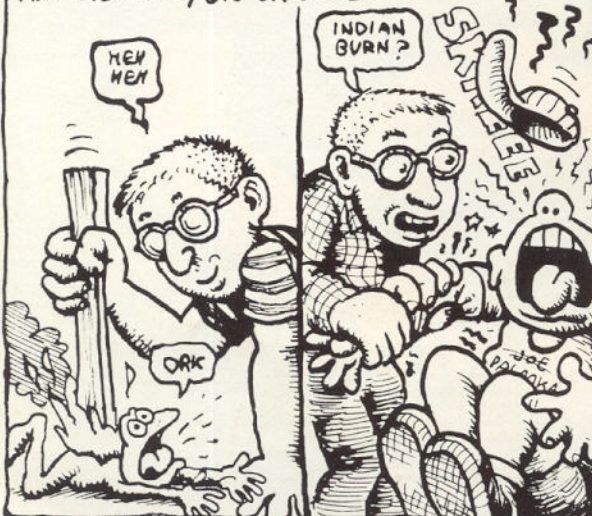
CRACKLE
SIZZLE
FRY!



I SEEM TO DERIVE PLEASURE FROM THE
SUFFERING OF OTHERS...



AS A CHILD, I FOUND DELIGHT IN
TORMENTING AND/OR TORCHERING SMALLER
ANIMALS AND/OR CHILDREN...



EVEN NOW, AS AN ADULT AND AN EMINENTLY
RESPECTED AMERICAN CARTOONIST, I STILL
SOMETIMES FIND MYSELF FASCINATED BY... BY...
PSYCHOLOGICAL SADISM... WITH YOU,
THE READER, AS VICTIM!!



IT'S REALLY TOOBAD

YES, IT'S REALLY TOOBAD, THE WAY THINGS WORKED OUT... IT COULD'VE BEEN SO BEAUTIFUL, BUT...AH WELL, READ IT AND WEEP...

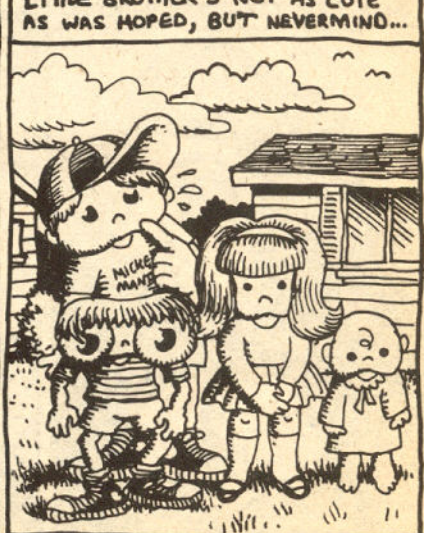
WHAT'S THIS MODERN WORLD COMING TO?

IT'S NOT MUCH FUN BUT IT'S EFFICIENT....

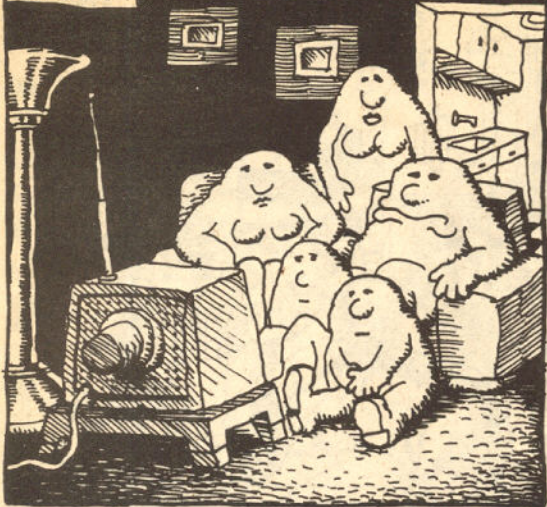
IT'S NEUROTIC IS WHAT IT IS!!

BUT WHY DWELL ON IT! LET'S HAVE A PARTY!

LITTLE BROTHER'S NOT AS CUTE AS WAS HOPED, BUT NEVERMIND...



IS THE LUMPEN PROLETARIAT A LOST CAUSE?



ONLY TIME WILL TELL...



PERHAPS....
PERHAPS....
THESE ARE THE
LAST DAYS!

GGULP!



WHO CARES? WHY
GO ON LIVING?



"THAT'S RIGHT... WHY BOTHER?"
SAYS RUTH SCHWARTZ TO HERSELF.



HERE COMES THE BUS...



THERE'S NO ESCAPE...

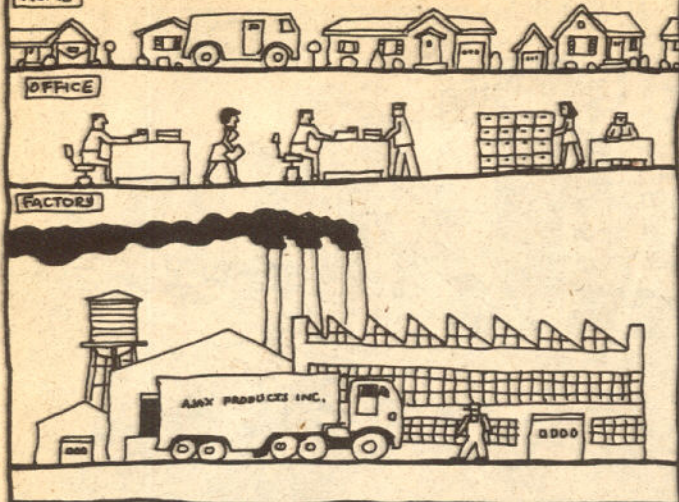


THE WORKADAY WORLD MUST GO ON...

HOME

OFFICE

FACTORY



BE IT CAPITALISM...

JUST
SIGN
HERE!



OR COMMUNISM...



...OR ANY SYSTEM OR NON-SYSTEM...

IS DIS
A
SYSTEM?



I DUNNO... IS
IT? MAYBE IT
IS A SYSTEM...
THEN AGAIN MAYBE
NOT... I DUNNO...



AND IN THE NEWS
TODAY THE WORLD
SITUATION LOOKS
PRETTY BAD,
FOLKS...



SEE IF THERE'S
ANYTHING
GOOD
ON...

WHY
BOTHER!



THINK
THERE'S
ANY
HOPE
?

BELIEVE
ME...
DESPAIR
IS THE
ONLY WAY
OUT!!

QUIVER
POWER



OH
DEAR
GOD...



HERB HOUSTON DOES
NOT BELIEVE IN GOD...

THERE IS
NO GOD!!



MILLIONS OF DESPERATE CONSUMERS ROAM THE STREETS
OF LARGE CITIES, TRYING TO FIND SOME UNKNOWN EGO
FULFILLMENT...



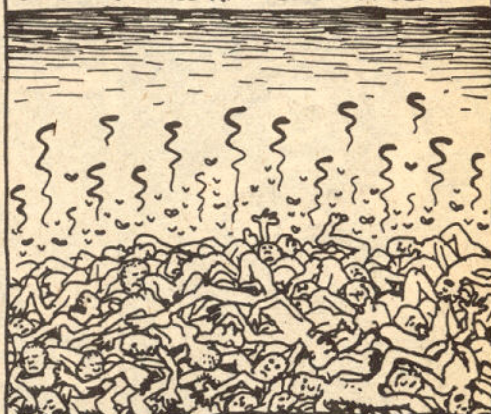
AND THERE'S SO MANY OF
THEM!! THEY CHOKE THE
THOROFARES... THEY COVER
THE LAND LIKE LOCUSTS...



THEY SEEK SECURITY IN MOVEMENTS
AND IN THE THRILL OF
VIOLATING EACH OTHER...



WHOLE GENERATIONS DIE FOR WHAT THEY
CONSIDER TO BE RIGHTEOUS CAUSES....



THEY THINK THAT SOMEHOW THIS WILL RE-
LIEVE THEM FROM THE DRUDGERY AND BORE-
DOM OF EVERYDAY REALITY. THEY THINK
WAR WILL SAVE THEM FROM DESPAIR! HA!!

AND STILL THE POPULATION
DOUBLES AND TRIPLES UNTIL
THERE IS NO LONGER SUCH A THING
AS FRESH AIR...



„AND THE MORE CROWDED IT GETS,
THE MORE CUT OFF THEY ARE
FROM ONE ANOTHER...“



REAL EXPERIENCE IS REPLACED
BY FANTASY. THE INDIVIDUAL IS
RENDERED HELPLESS BY IMPOSSI-
BLE LONGINGS...



SAINTS HAVE COME TO SHOW US "THE WAY," ONLY TO HAVE THEIR ASSES STOMPED INTO THE DIRT!!



THE MAN IN HIS YOUTH IS PATHETICALLY HOPEFUL AND OPTIMISTIC...



...AS HE GROWS MORE "MATURE" HE BEGINS TO "FACE UP TO THE HARSH REALITIES" OF LIFE...



...AND ENDS UP OLD AND EMBITTERED, REGRETFUL OF SMATTERED DREAMS, FEELING CHEATED BY FATE, HIS DAYS FILLED WITH ACHES AND PAINS SO THAT HE LOOKS FORWARD TO DEATH!!



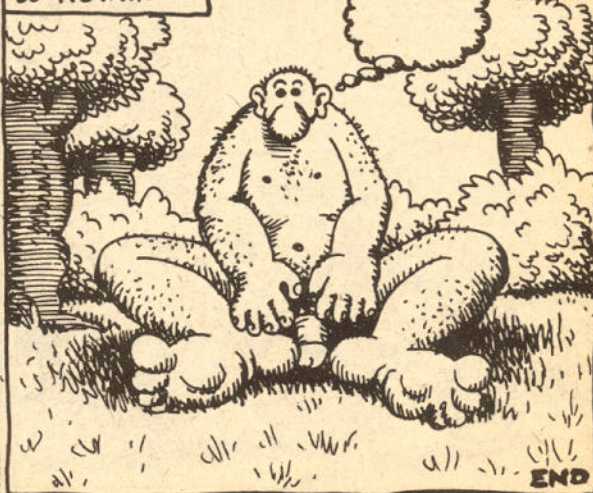
MEN HAVE BEEN ASKING WHY AND PRAYING FOR DELIVERANCE FOR 10,000 YEARS AND IN 10,000 DIFFERENT WAYS...



HE SEEMS TO BE SMART ENUFF TO INVENT WAYS OF DESTROYING THE PLANET BUT CAN'T FIGURE OUT HOW TO GET ALONG WITH HIS WIFE!



THE BEST ANSWER ANYBODY HAS COME UP WITH YET FOR ALL OUR PROBLEMS IS JUST TO SIT AND DO NOTHING...



...AND THEN THERE'S ALWAYS...

THE LIGHTER THAN AIR BOYS

LET'S TRANSCEND THIS LEVEL & GO TO A NON-VERBAL STATE OF CONSCIOUSNESS AN' JUST VIBE BACK'N' FORTH...

YES: KARMA FLOWS IN CYCLES AND IT IS NOW TIME TO GET OFF THE MATERIAL PLANE... TIME TO BECOME MORE SPIRITUAL... LIKE, TIME TO STOP CHASING GIRLS ALLA TIME, LIKE...

featuring **MERCIFUL PERCIVAL**

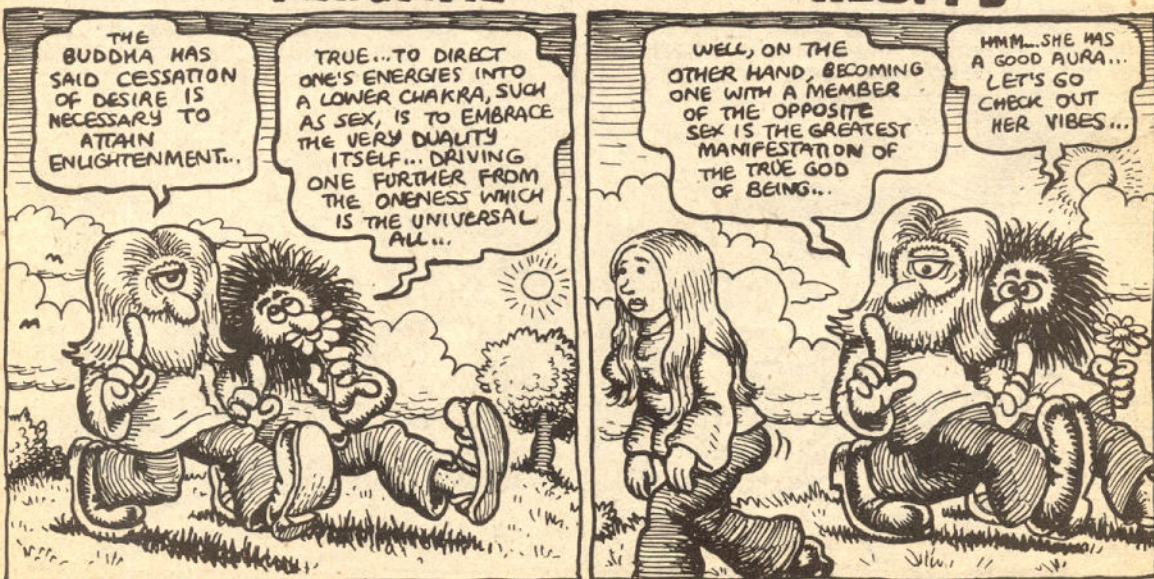
and **SEYMOUR "SY" KLOPPS**

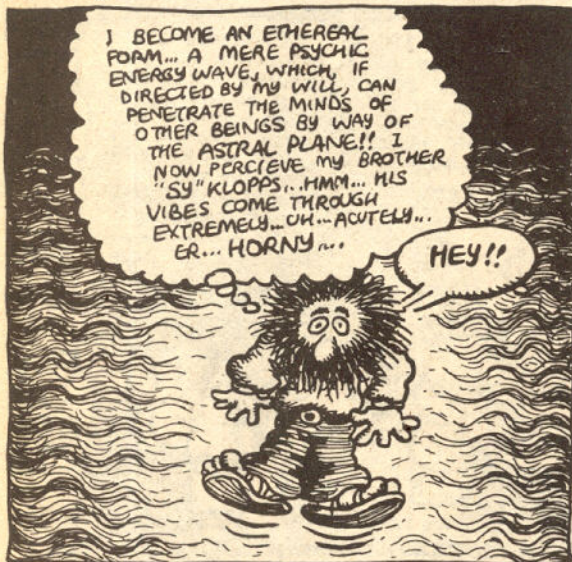
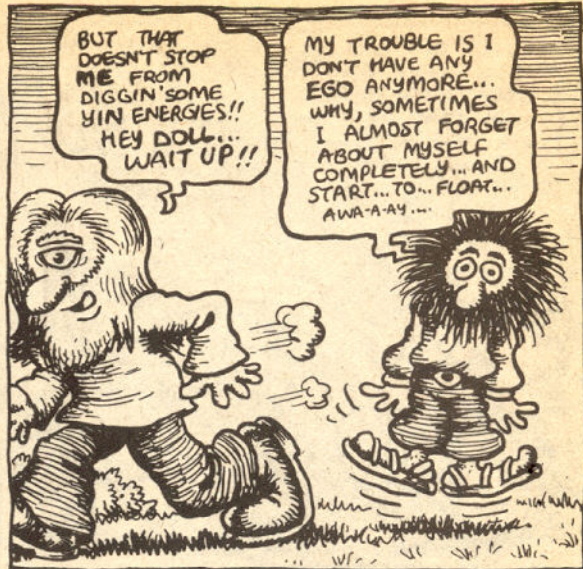
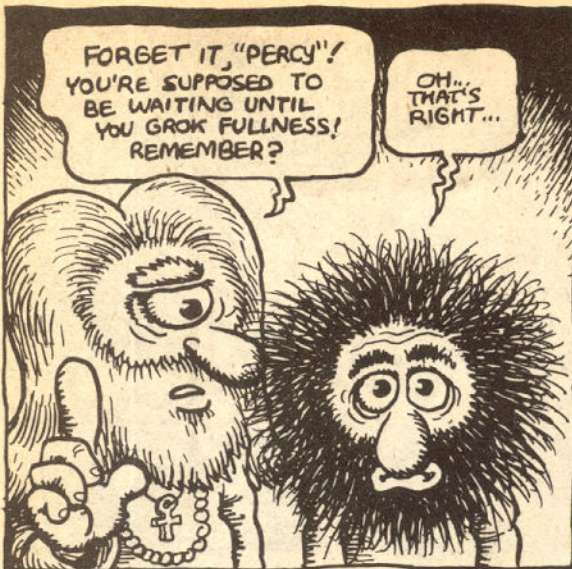
THE BUDDHA HAS SAID CESSATION OF DESIRE IS NECESSARY TO ATTAIN ENLIGHTENMENT..

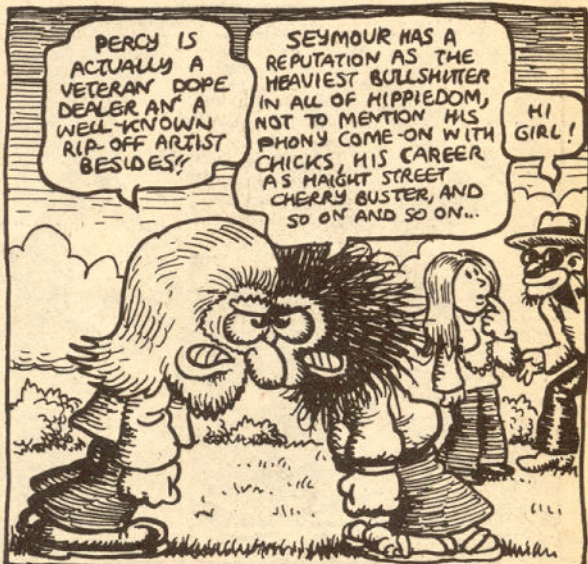
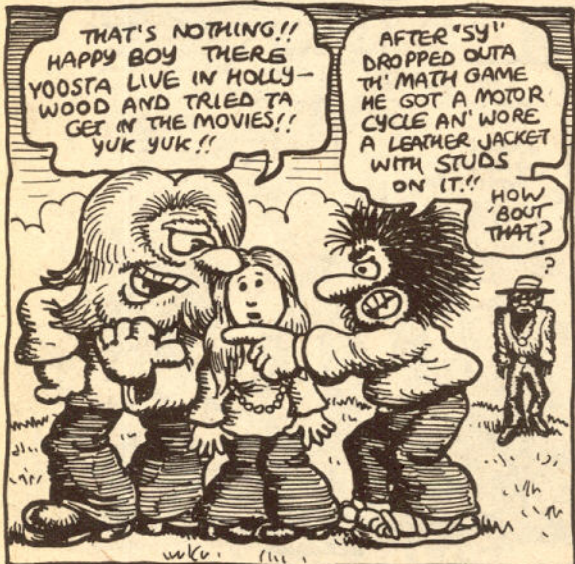
TRUE... TO DIRECT ONE'S ENERGIES INTO A LOWER CHAKRA, SUCH AS SEX, IS TO EMBRACE THE VERY DUALITY ITSELF... DRIVING ONE FURTHER FROM THE ONENESS WHICH IS THE UNIVERSAL ALL...

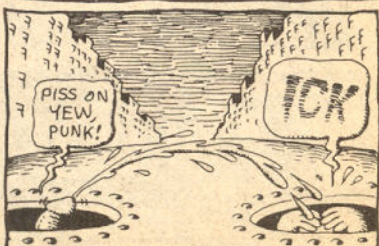
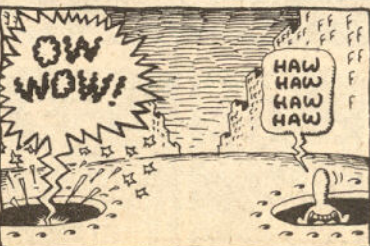
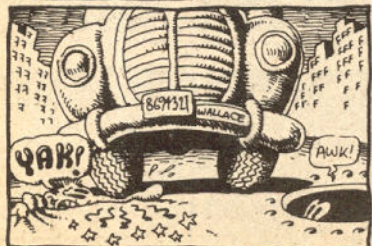
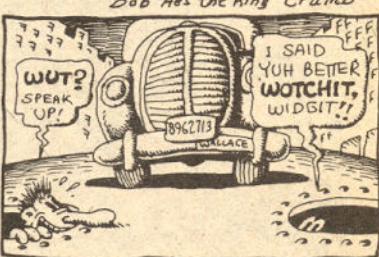
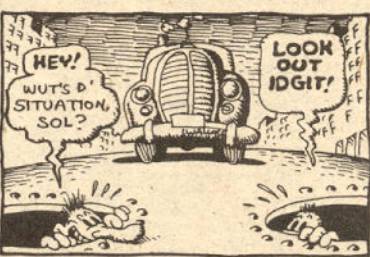
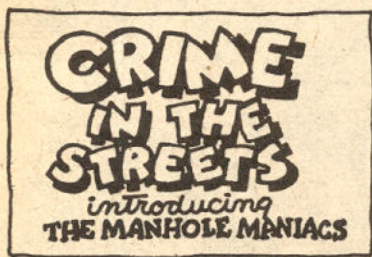
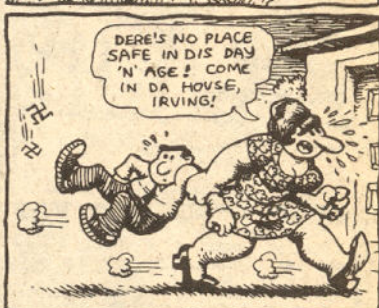
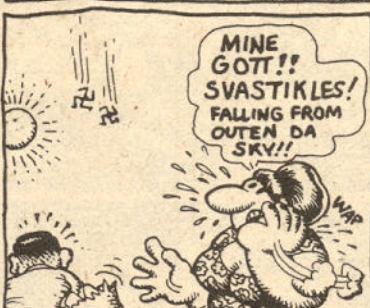
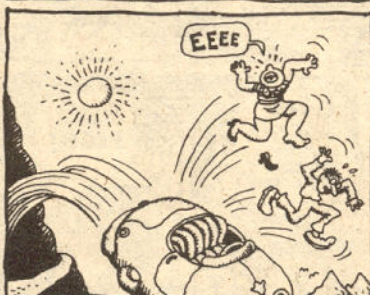
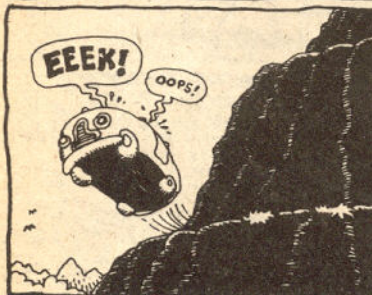
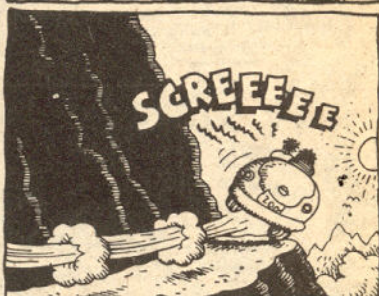
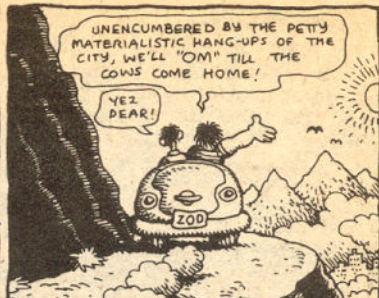
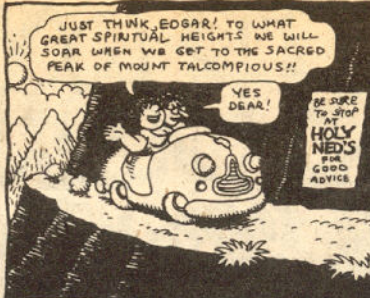
WELL, ON THE OTHER HAND, BECOMING ONE WITH A MEMBER OF THE OPPOSITE SEX IS THE GREATEST MANIFESTATION OF THE TRUE GOD OF BEING...

HMM... SHE HAS A GOOD AURA... LET'S GO CHECK OUT HER VIBES...









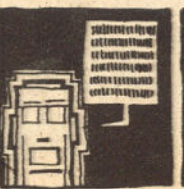
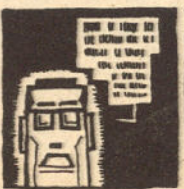
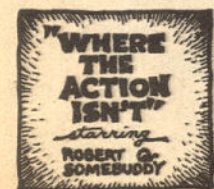
Bob "He's the King" Crumb

The RHONUS BALONUS

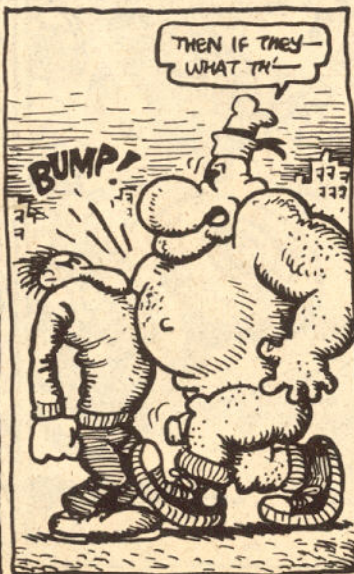
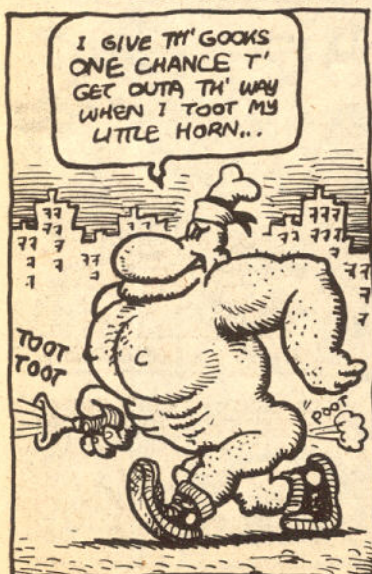
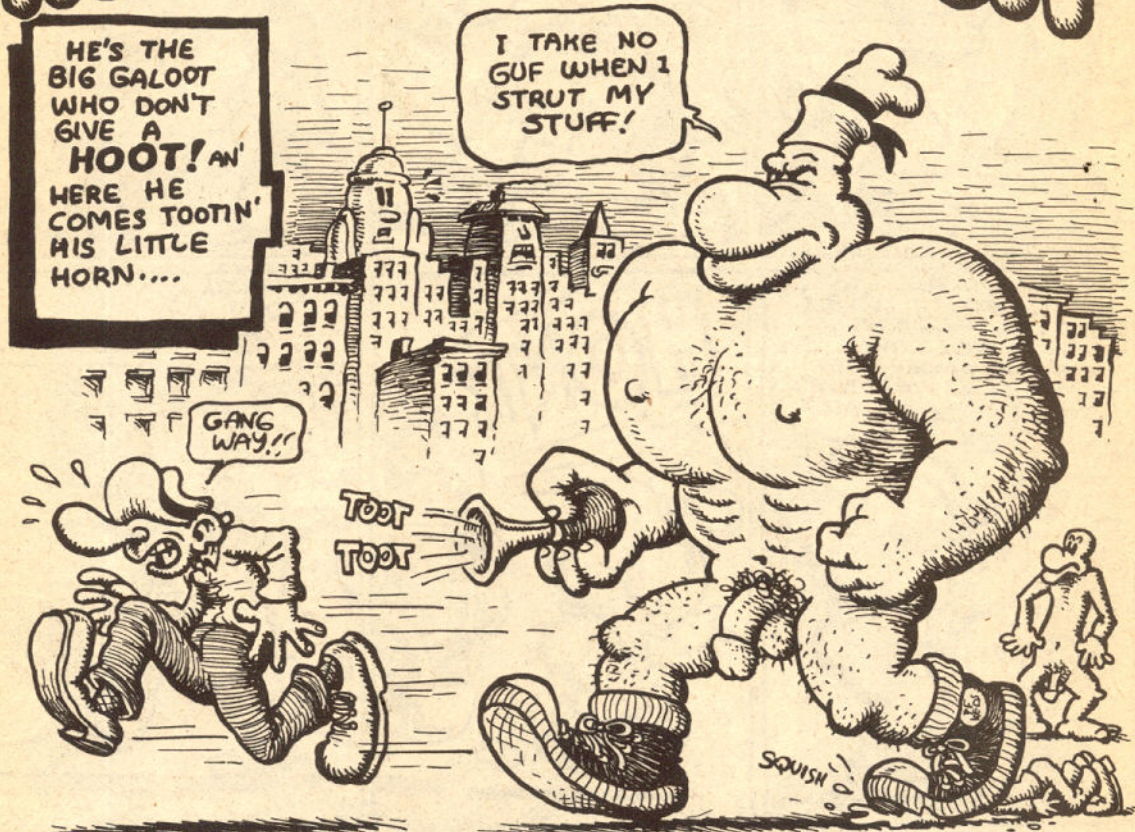
ANOTHER STORY OF LIFE AND LOVE IN THE BIG CITY!!

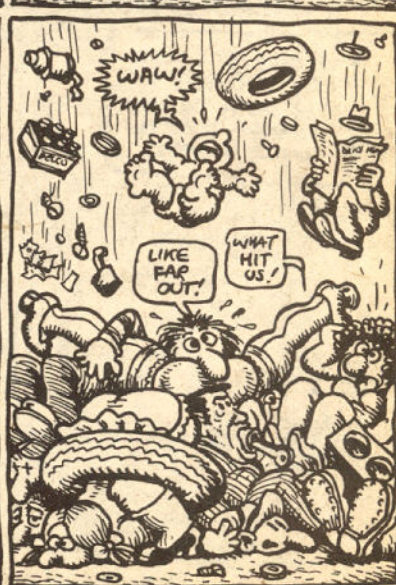
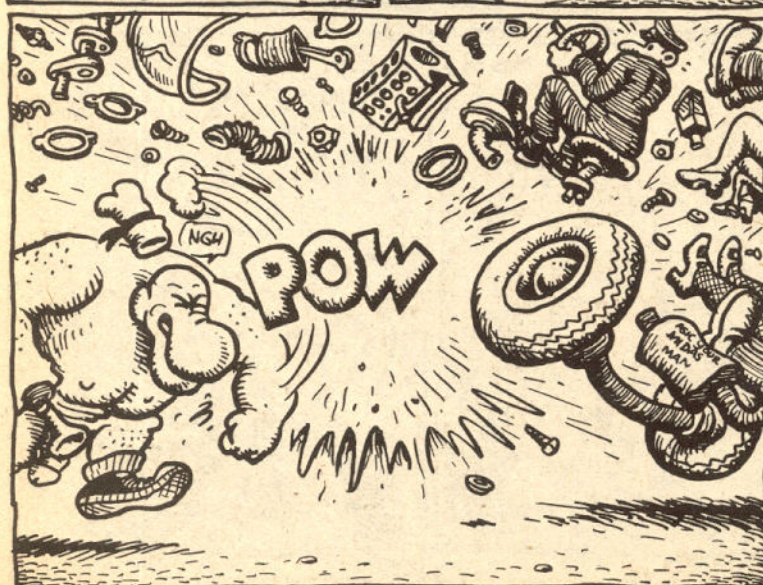
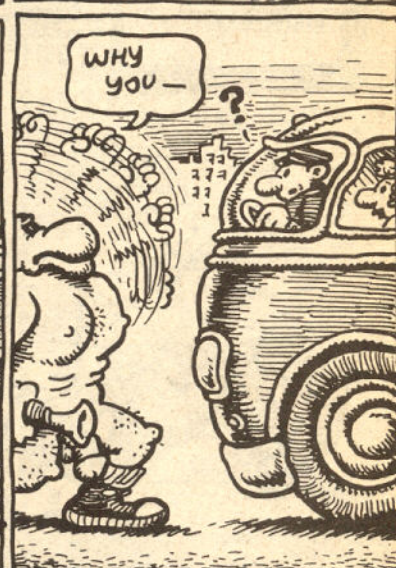
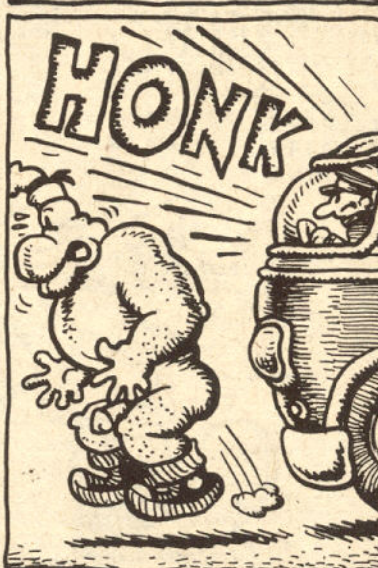
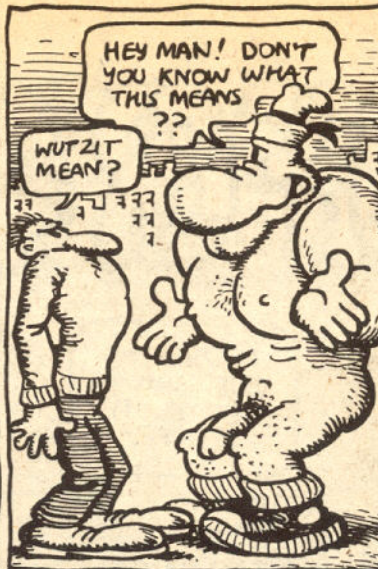
Boots

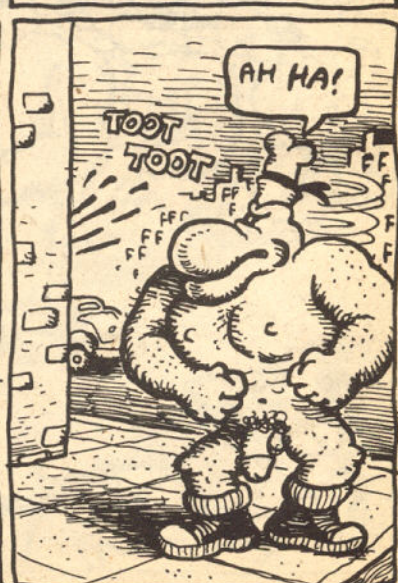
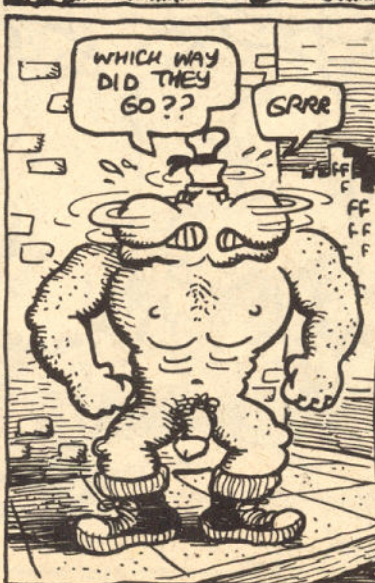
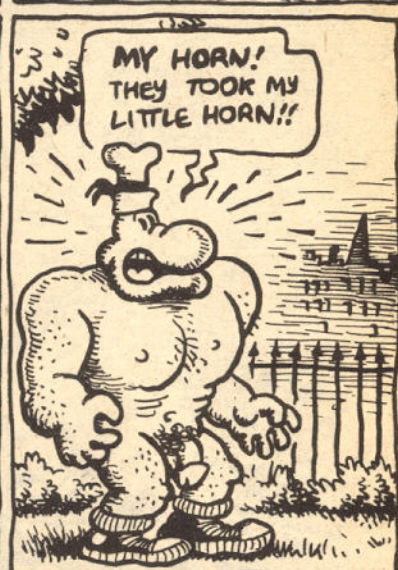
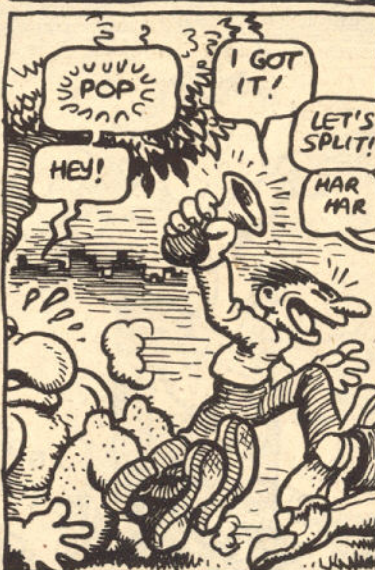
SOME HEAVY COMIX BY CUM THE BUM

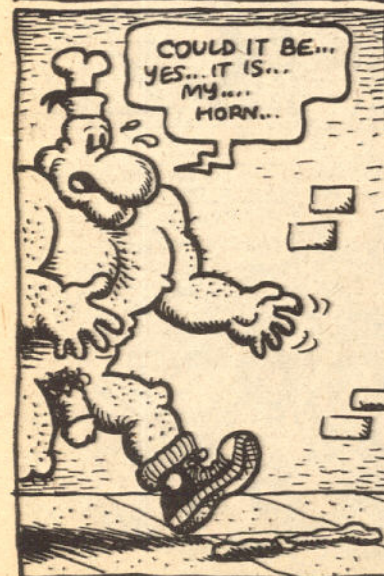
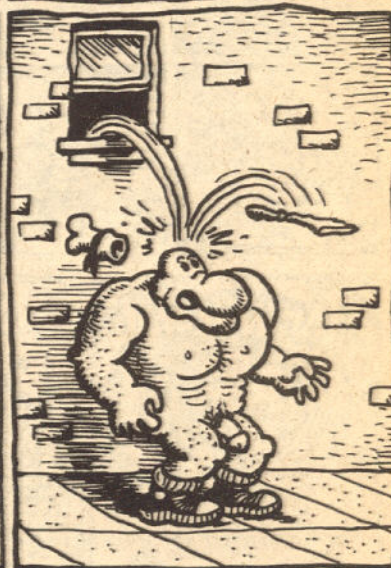
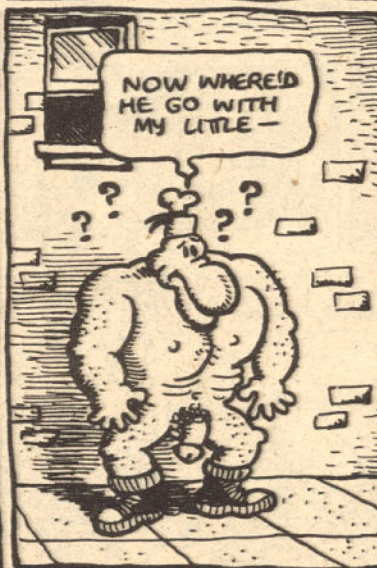
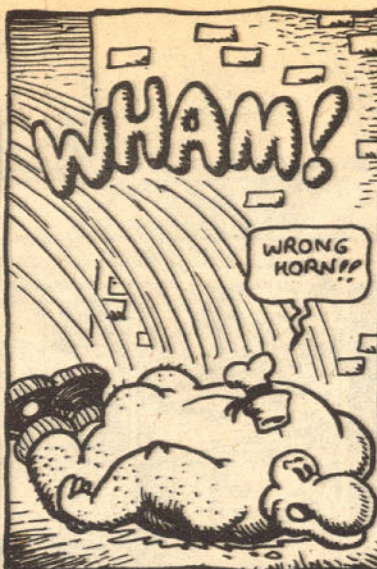


It's the RUFF TUFF CREAMPUFF







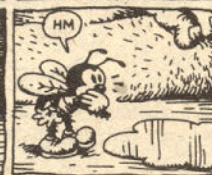
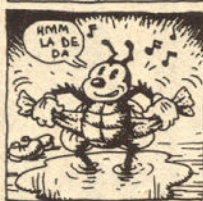


SLEEZY

SNOT COMICS

by R. "WISE-ASS" Crumb

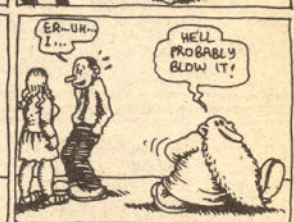
EAST SIDE SORROWS
with the
OLD POOPEROO



animal antics
and vadder madness

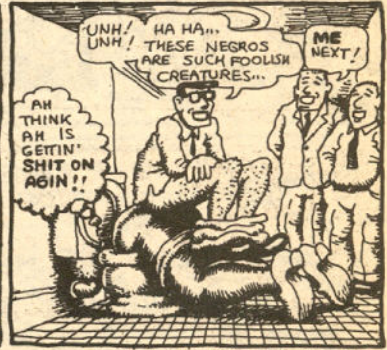
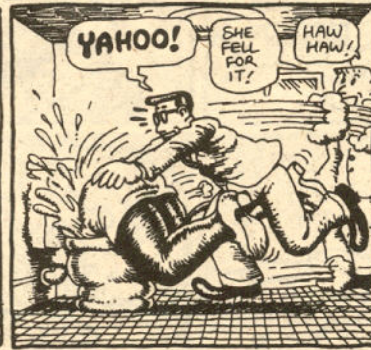
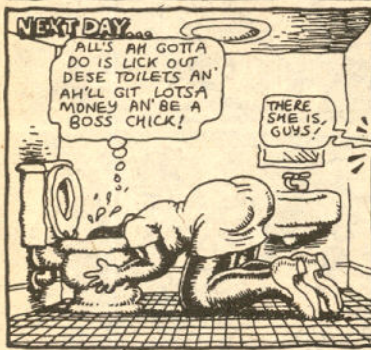
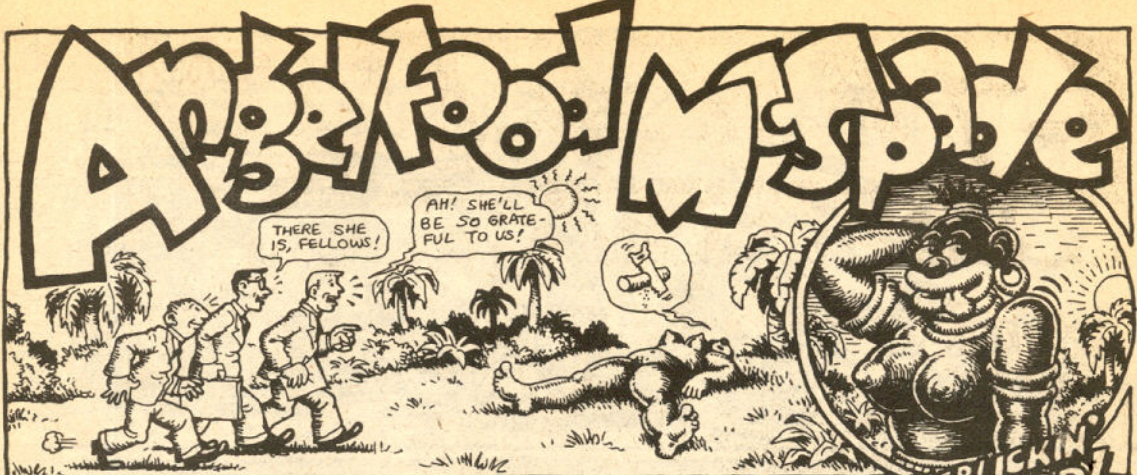


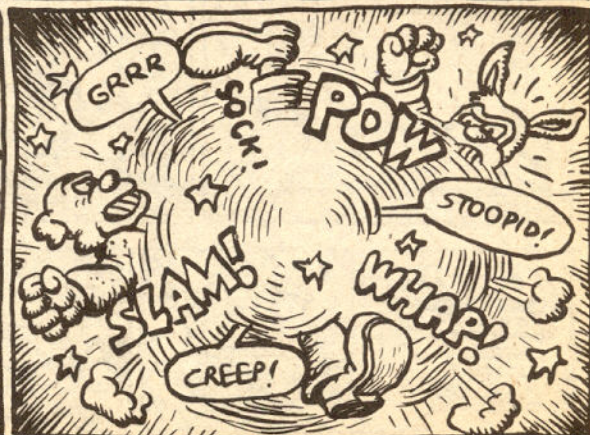
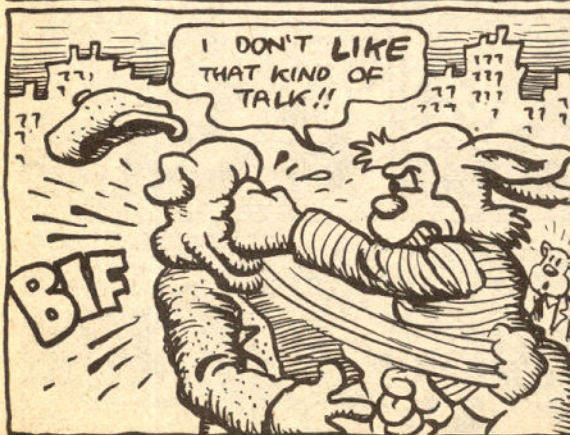
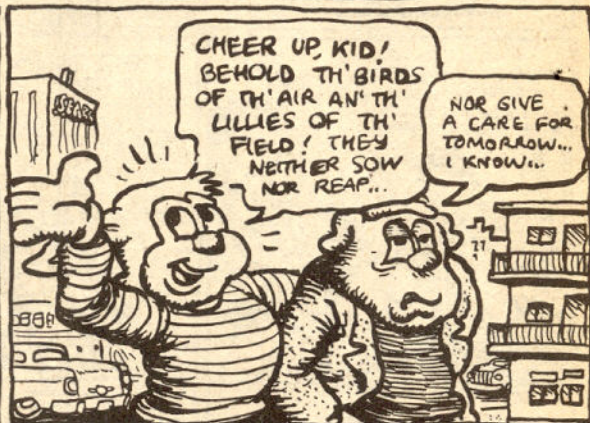
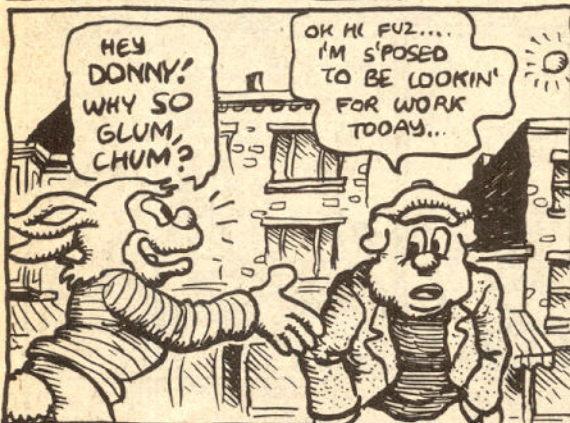
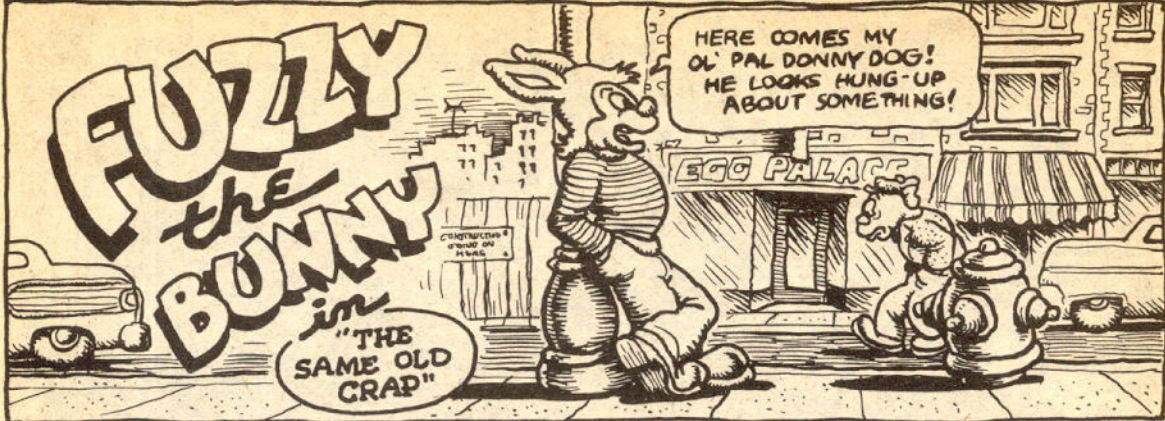
HM...I SMELL SOMETHIN' GOOD!
-SHIFF-
-SHIFF-

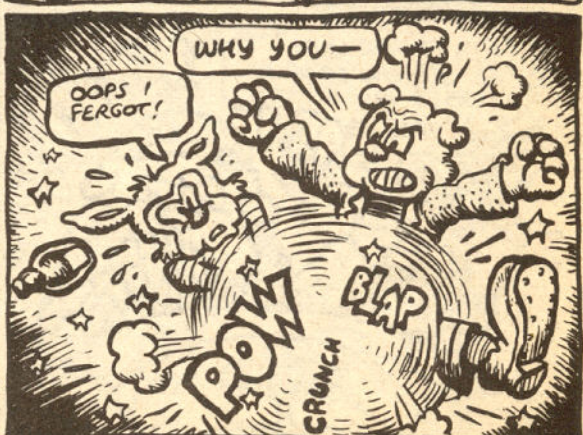
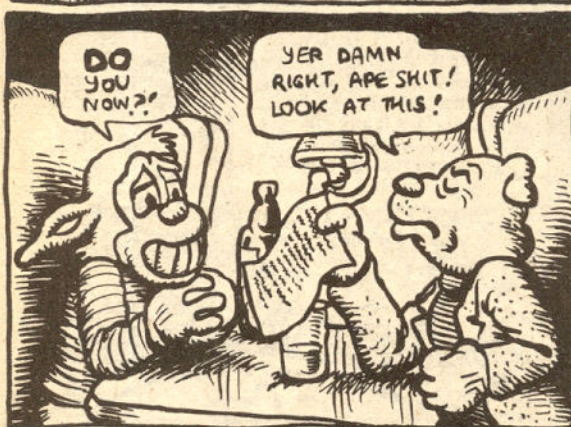
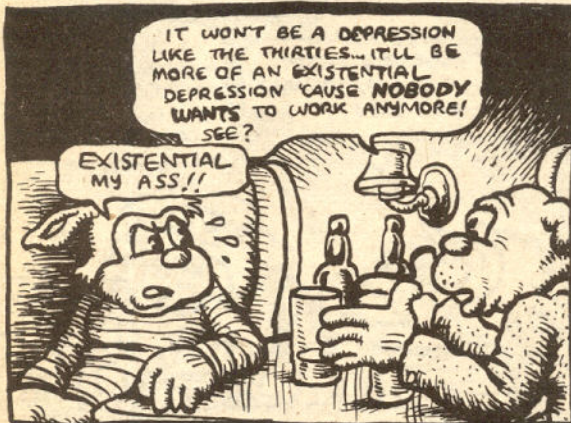
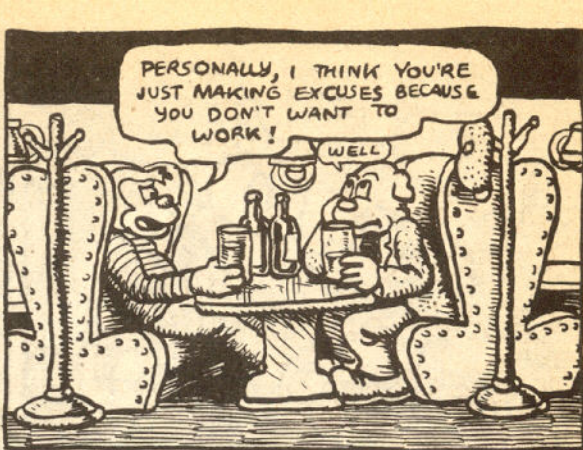


BOOGER BUDDIES

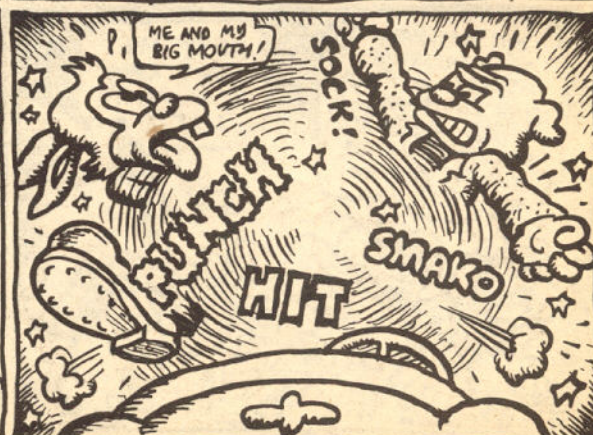
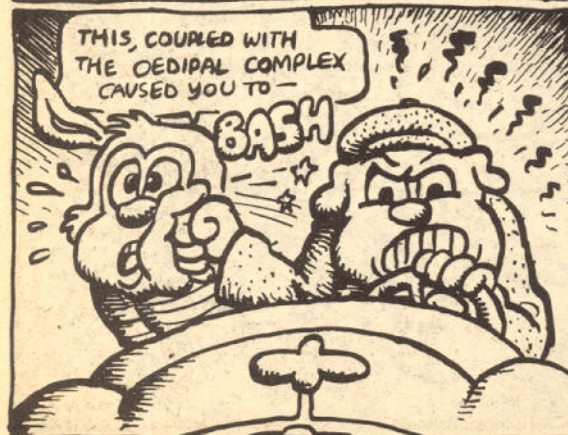
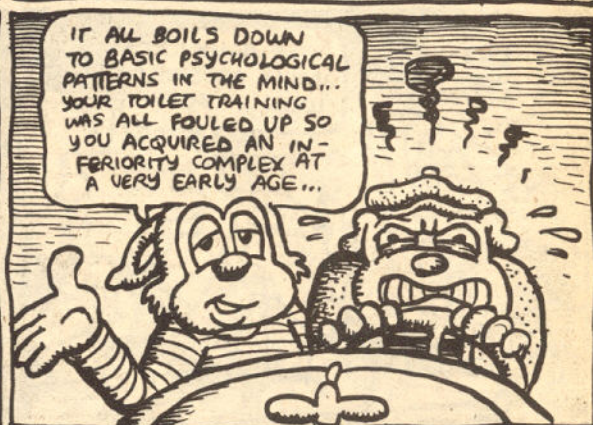
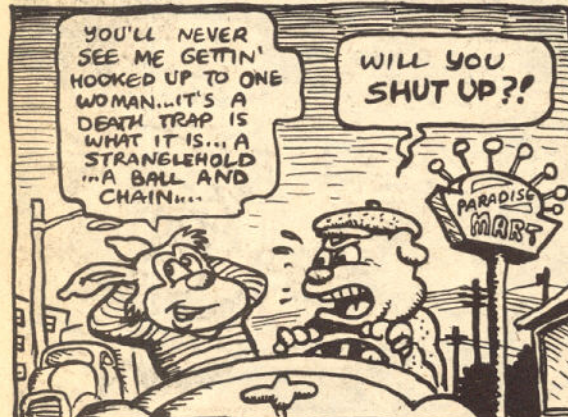
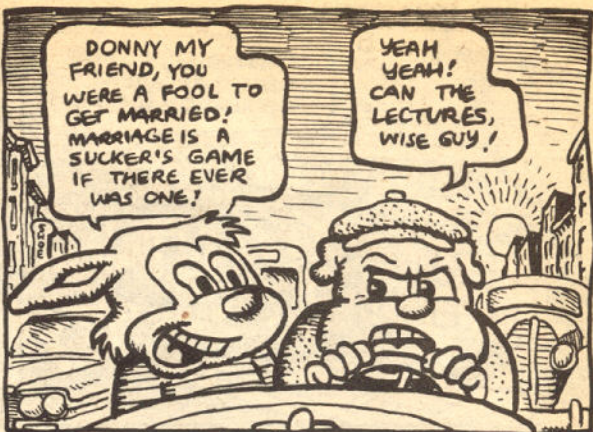
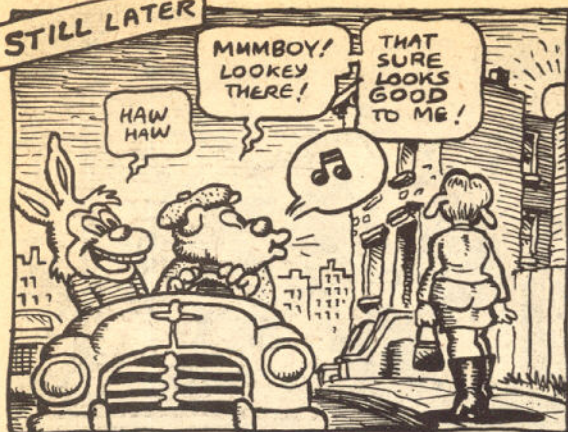








STILL LATER



MUCH LATER



WE SHOULD STOP ALL THIS FIGHTIN' ALL TH' TIME AN' LEARN HOW TO GET ALONG!

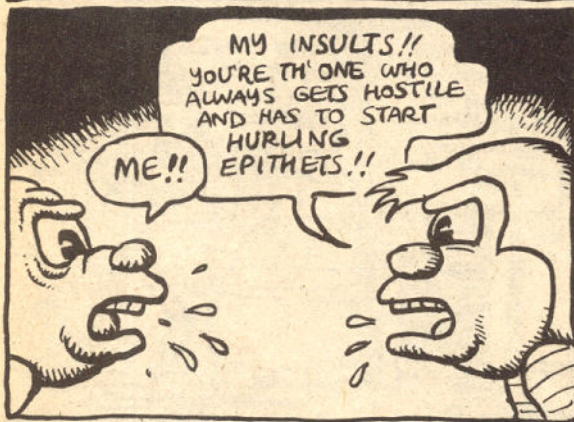
YOU'RE RIGHT, DONNY!

GLUG



I'M REALLY TIRED OF GETTIN' LUMPS FROM TH' LIKES OF YOU...

AND I'M EQUALLY TIRED OF YOUR INSULTS!!



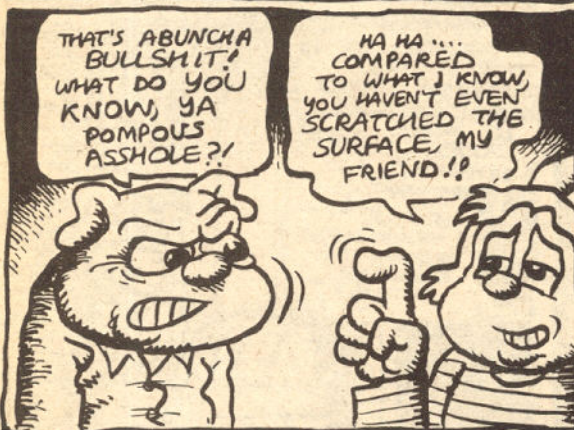
MY INSULTS!! YOU'RE TH' ONE WHO ALWAYS GETS HOSTILE AND HAS TO START HURLING EPIPHETS!!

ME!!



YOU JUST CAN'T STAND TO HEAR THE TRUTH! THAT'S YOUR PROBLEM, MY FRIEND!!

GET OFF IT!



THAT'S ABUNCHA BULLSHIT! WHAT DO YOU KNOW, YA POMPOUS ASSHOLE?!

HA HA.... COMPARED TO WHAT I KNOW, YOU HAVEN'T EVEN SCRATCHED THE SURFACE, MY FRIEND!!

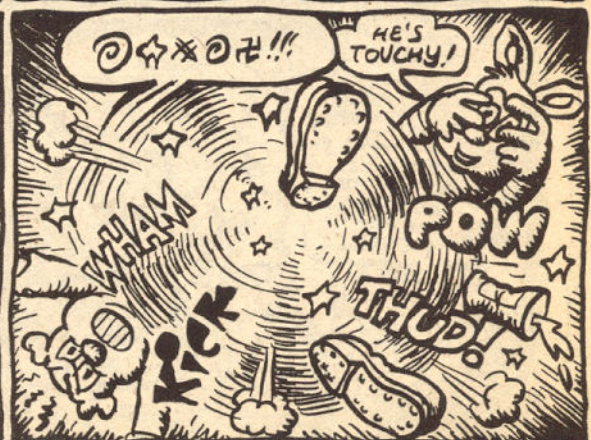


CUT OUT THAT "MY FRIEND" SHIT!!

TSK TSK... GETTING A BIT HOT UNDER TH' COLLAR THERE, AREN'T WE...



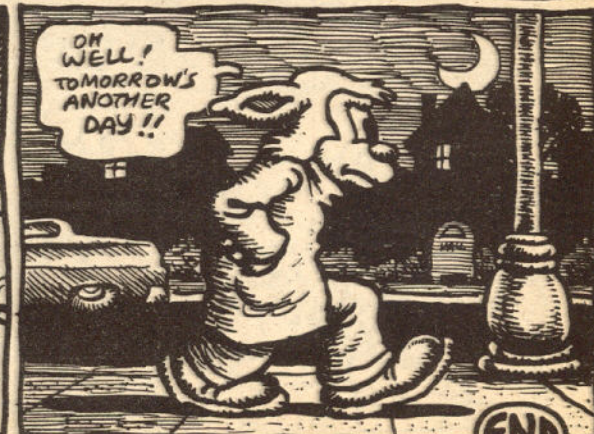
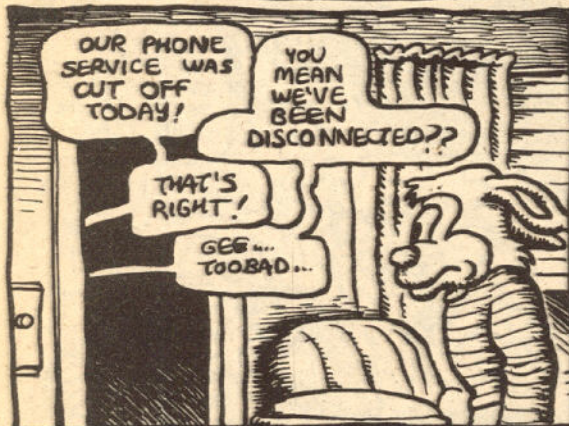
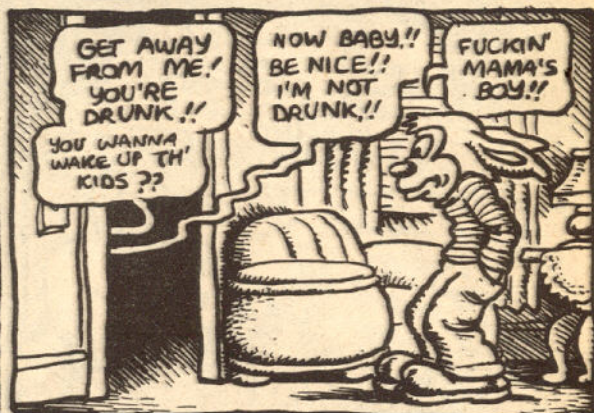
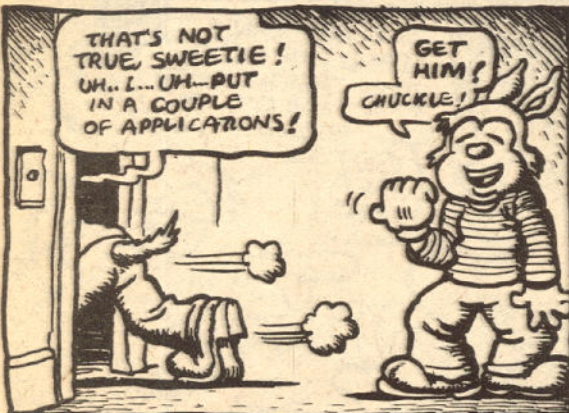
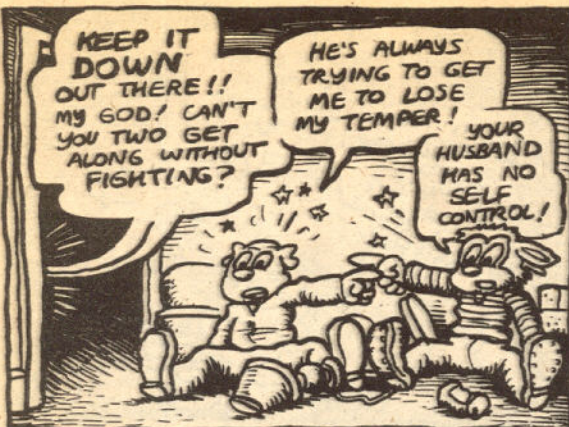
MY "FRIEND"??



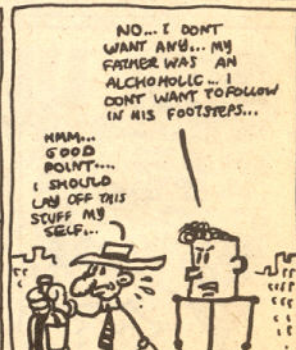
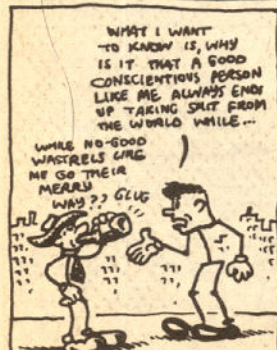
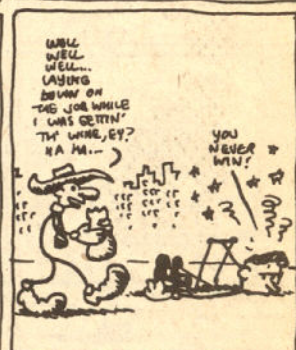
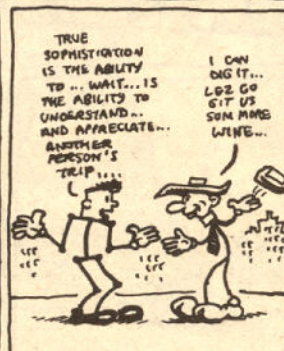
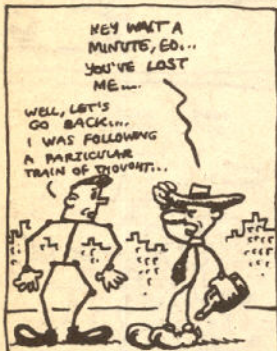
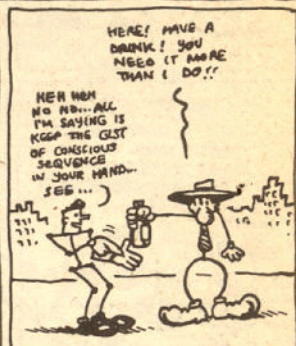
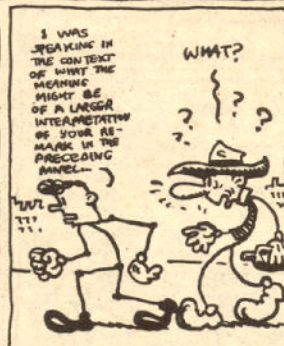
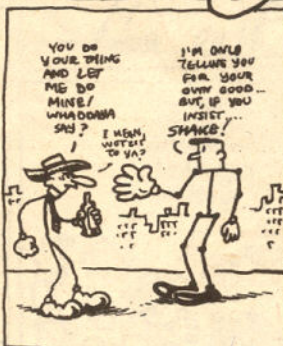
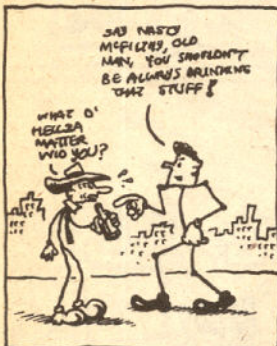
◎☆☆◎!!

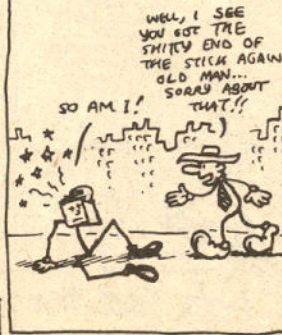
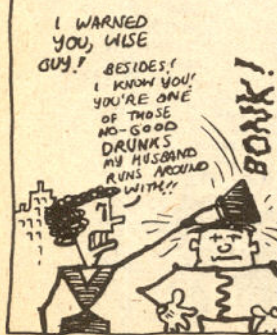
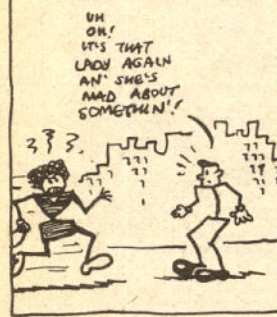
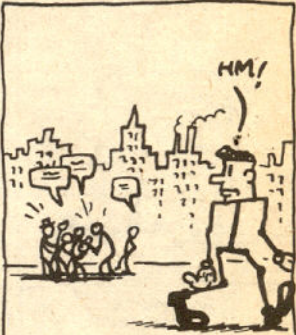
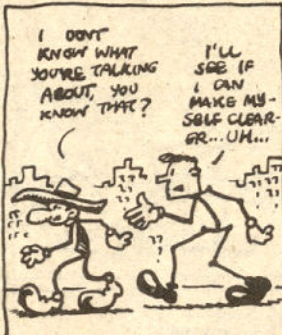
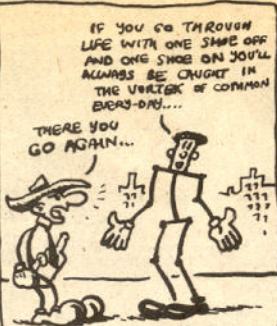
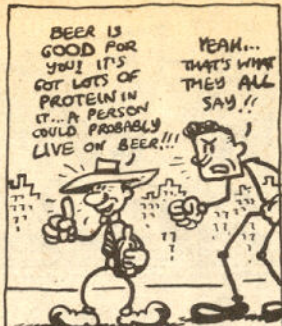
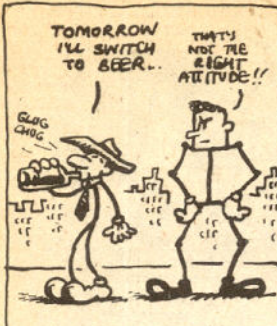
HE'S TOUCHY!!

POW
THUD!



FWTW funnies

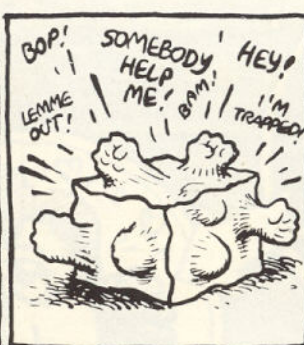




Caught in the grips of **DESPAIR!?**



IS THIS YOU?



DO YOU SOMETIMES FEEL ...LOST IN THE DESERT? BOXED IN? ARE YOU ALWAYS GRAPPLING WITH THE DUALITIES OF LIFE?

TIMES ARE TOUGH, HUH, BUD?

NOBODY EVER SAID IT WAS GOING TO BE A BED OF ROSES!! SO NOW YOU'VE MADE YOUR BED, SO NOW **EAT IT!!** OR, YOU MIGHT SAY, YOU'VE BUTTERED YOUR BREAD, NOW SLEEP IN IT! WHO DO YOU THINK **YOU** ARE? **GOD?** WHAT GIVES **YOU** THE RIGHT TO THINK YOU SHOULD HAVE IT ANY BETTER THAN THE NEXT GUY? **FORGET IT!!** THERE'S **NO HOPE!!** THAT'S RIGHT, KIDS! **NO HOPE!** FACE FACTS!! LOOK AT THE WORLD SITUATION!! HOW LONG CAN YOU GO ON DELUDING YOURSELF THAT THINGS WILL GET BETTER?? THE ONLY THING TO DO IS RESIGN YOURSELF TO THE FATAL INEVITABILITY OF IT ALL! WHILE WAITING FOR DEATH, READ "DESPAIR." IT'S YOUR KIND OF COMIC!!

Take a tip from R. Crumb:

DRAWING CARTOONS IS FUN!

**OBOY! TIME TO
DRAW AGAIN!!**

**ANYONE CAN BE A CARTOONIST!
IT'S SO SIMPLE EVEN A CHILD CAN DO IT!!**

**DON'T LET
HIM KID YOU**



"ART" is just a racket! A HOAX perpetrated on the public by so-called "Artists" who set themselves upon a pedestal and promoted by pennywaste ivory-tower intellectuals and sob-sister "critics" who think the world owes them a living!

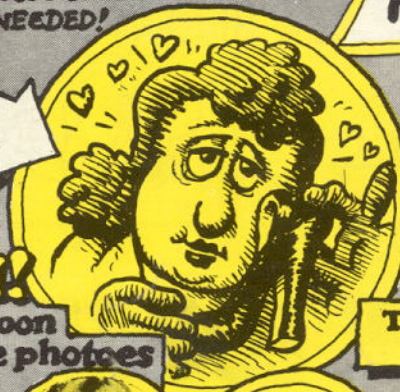


**IT DOESN'T TAKE A "GENIUS"
TO TRANSFORM THE PHOTO
ON THE LEFT INTO THE CAR-
TOON BELOW! A SENSE OF
HUMOR IS ALL THAT'S
NEEDED!**

**NO SUCH THING
AS "INBORN TALENT"**

**Use Your
IMAGINATION!**

Create your own cartoon
characters from these photos



People are always telling me, "I sure wish I had your talent, but I can't even draw a straight line!" This is just so much utter baloney! NOBODY can draw a straight line and any person who tells you he can is a liar, a cheat, and a fraud!!!

**The best Art is done
by Amateurs!**



and remember:

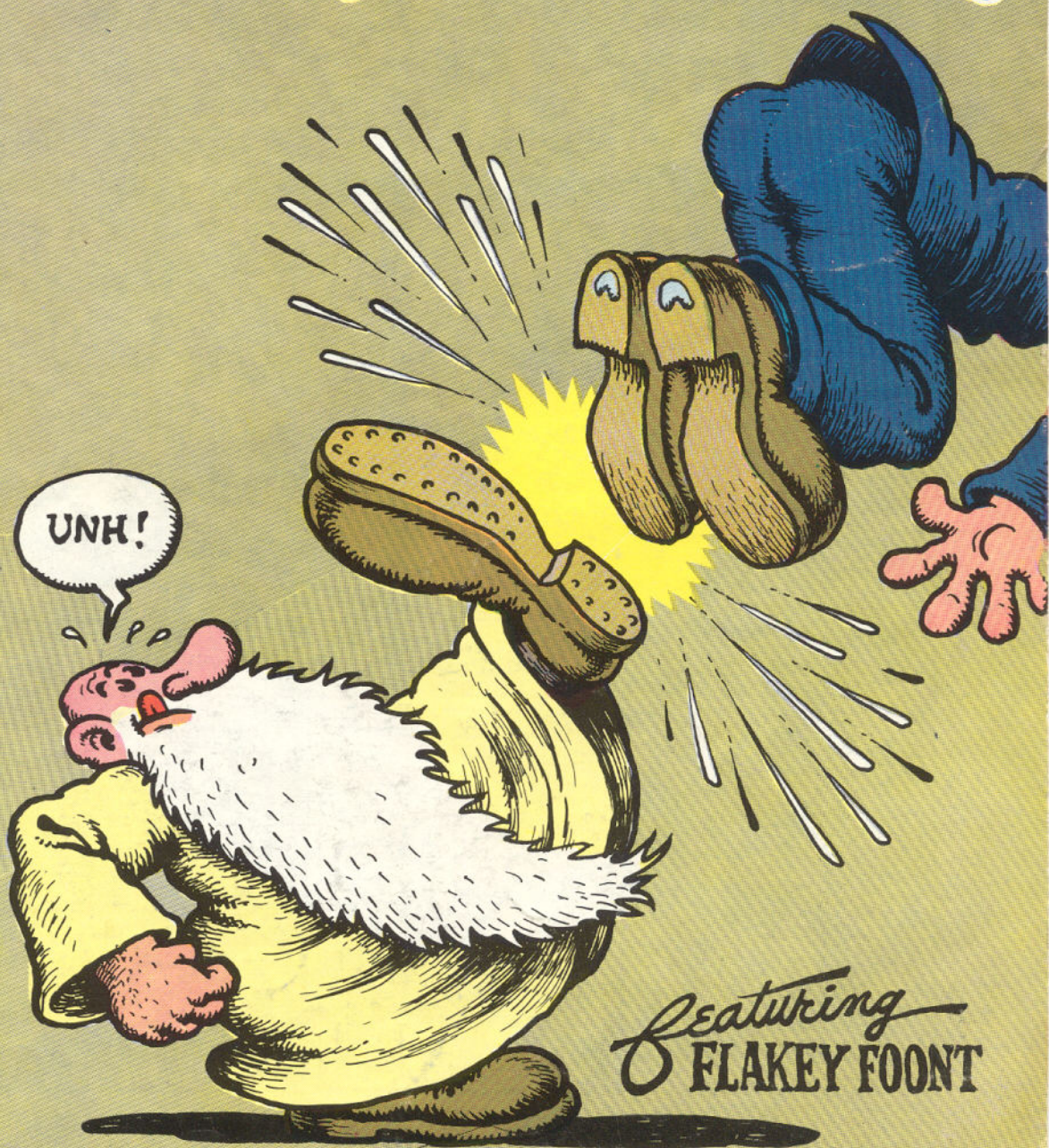
Now try making cartoons out of your friends!!

IT'S ONLY LINES ON PAPER, FOLKS!!



75¢

Mr. Natural



Featuring
FLAKEY FOONT

R. CRUMB 1970

SUNNY SIDE UP

with
Mr. Natural

KEEP YOUR SUNNY SIDE
UP, UP... HIDE THE
SIDE THAT GETS
BLUE!



TEE
HEE

AND IF YOU HAVE NINE
SONS IN A ROW,
BASEBALL TEAMS MAKE
MONEY, YOU KNOW!



SO KEEP YOUR
SUNNY SIDE UP, UP...
LET YOUR LAUGHTER
COME THROUGH,
DO!



STAND UP ON
YOUR LEGS...



BE LIKE
TWO FRIED
EGGS...



KEEP YOUR
SUNNY SIDE
UP!

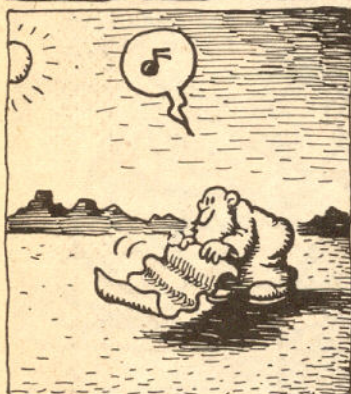


© DE SYLVA
BROWN
1929 BENDERSON
1970 CRUMB

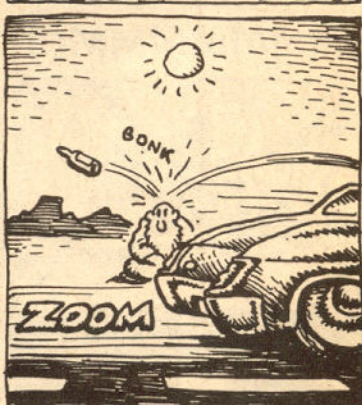
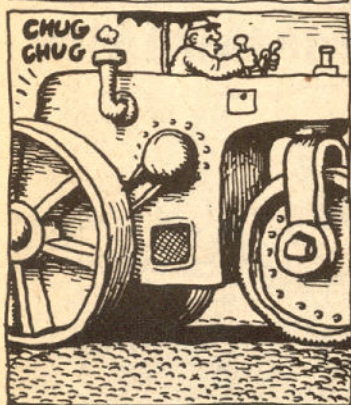
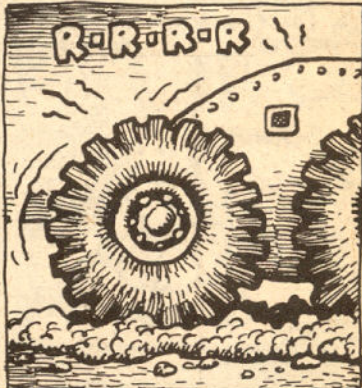
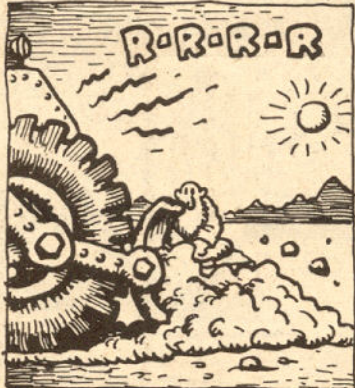
Mr. Natural's 719th MEDITATION

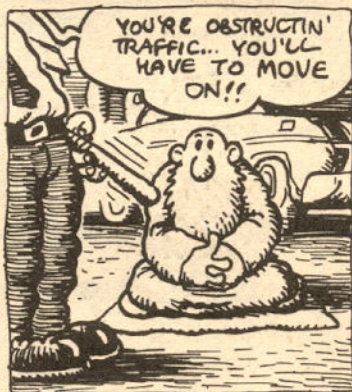
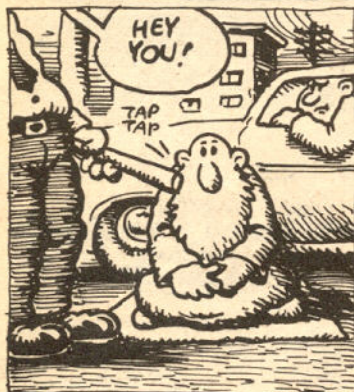
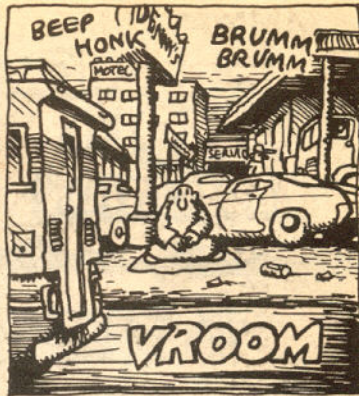
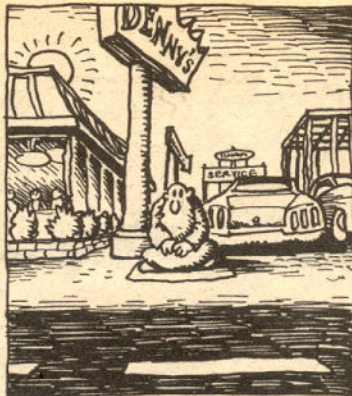
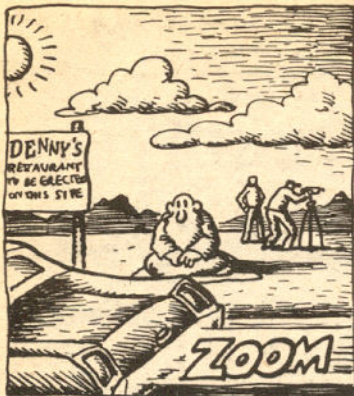
THIS LOOKS LIKE
AS GOOD A SPOT
AS ANY...

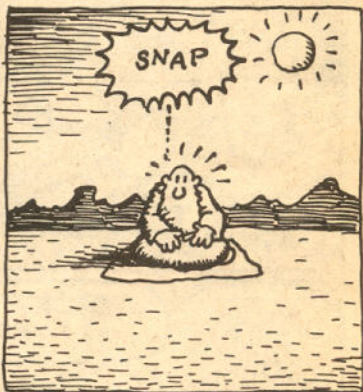
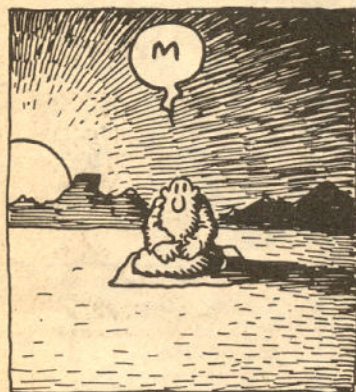
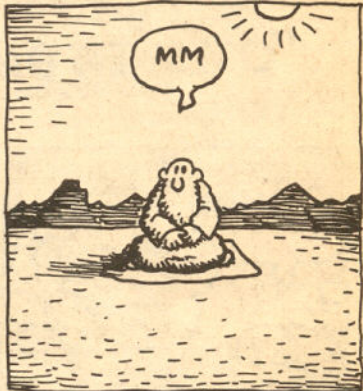
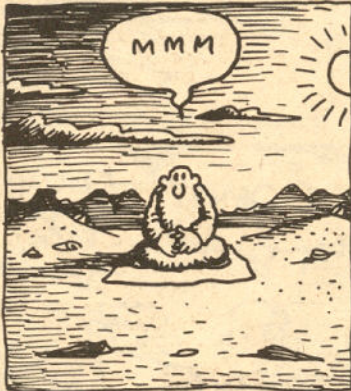
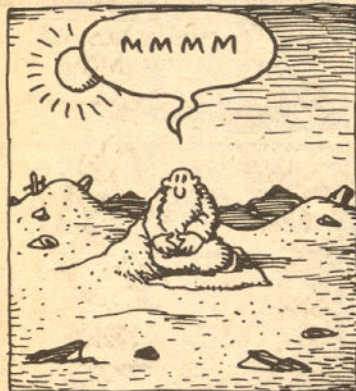
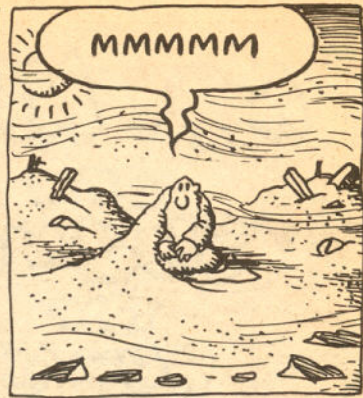
THE OLD DESERT RAT IS
BACK ON THE JOB OUT THERE
IN THE BARREN WASTES!!



DAYS PASS INTO WEEKS...







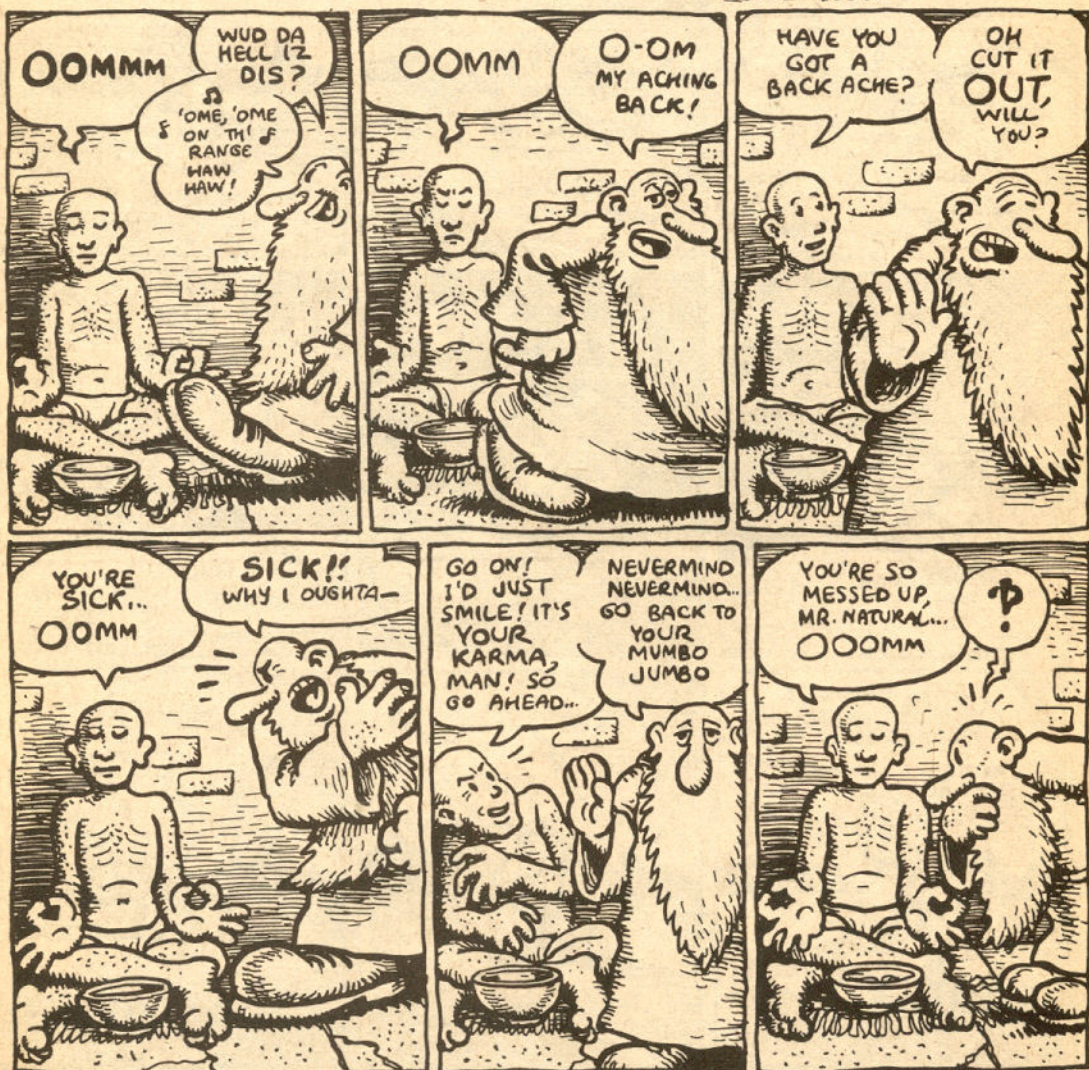
MR. NATURAL

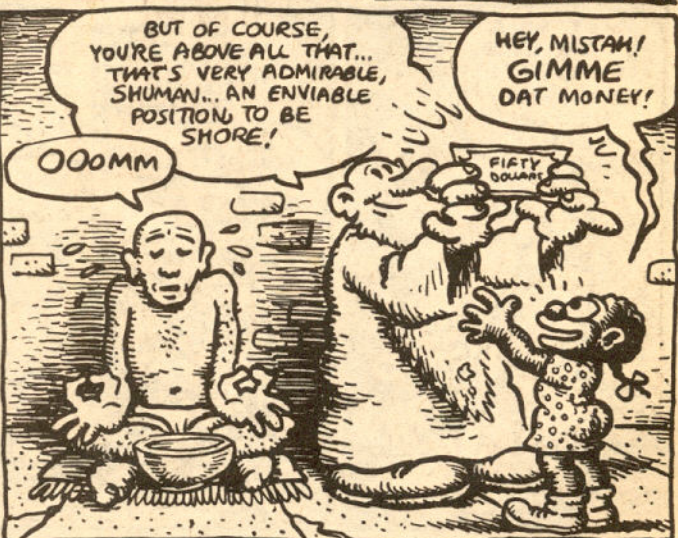
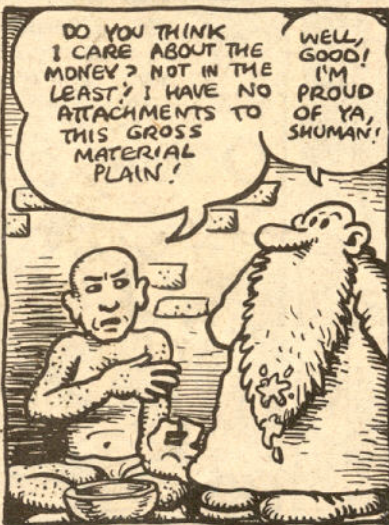
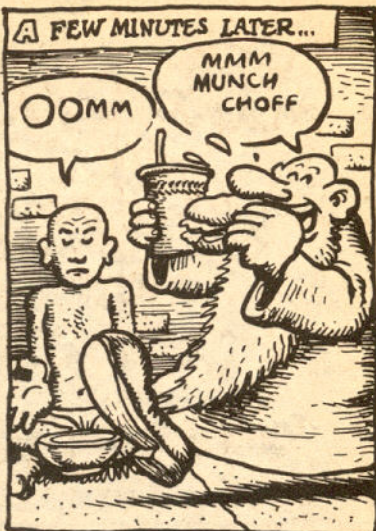
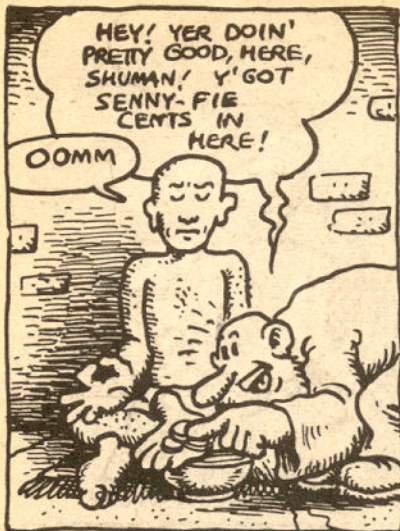
and
SHUMAN

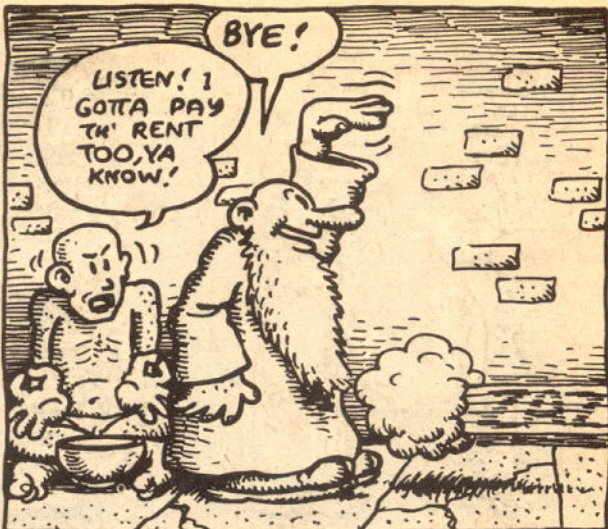
THE
HUMAN

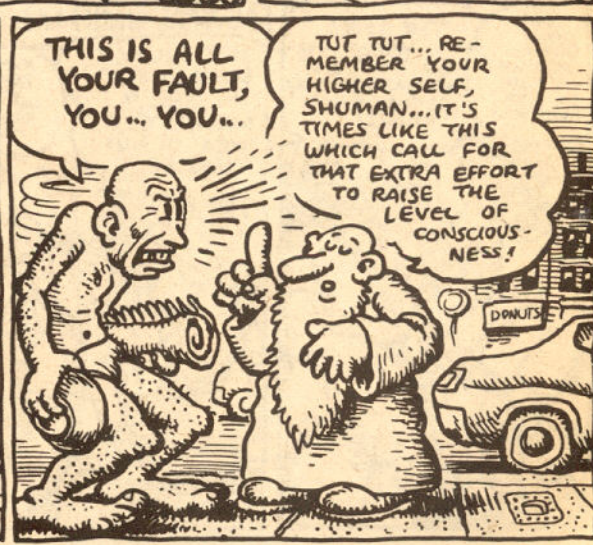
in
"OM SWEET OM"

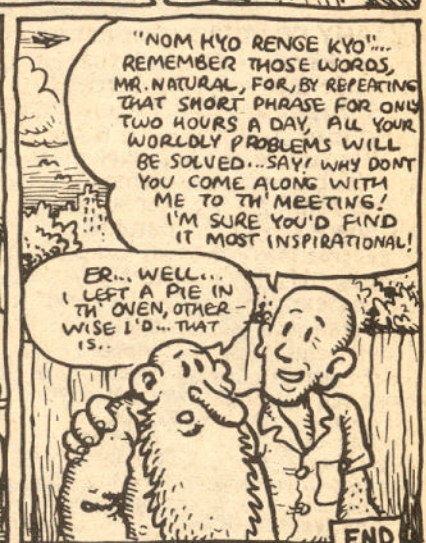
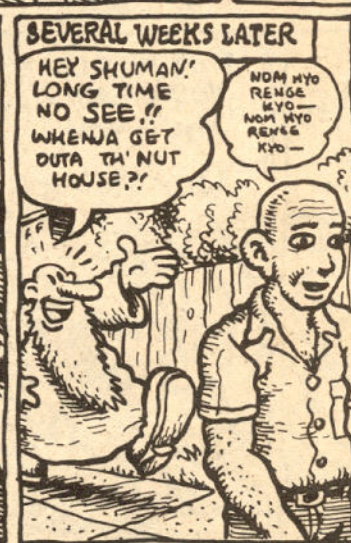
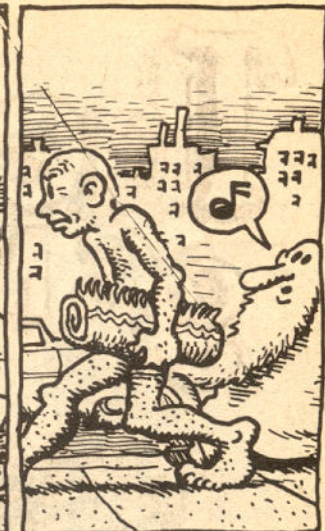
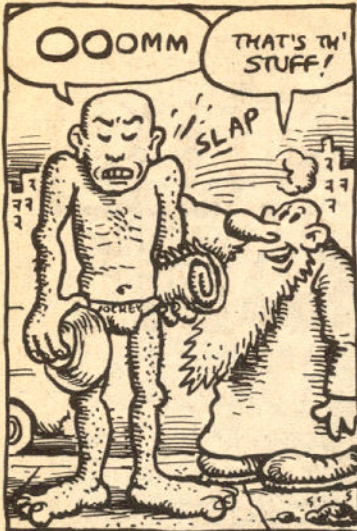
OOMMM











END

The Origins of MR. NATURAL



THIS TINY BATTERED PHOTOGRAPH MAY BE THE FIRST ONE EVER TAKEN OF MR. NATURAL, BUT THE EXPERTS HAVE DIFFERENT OPINIONS. BACK OF PHOTO IS INSCRIBED WITH THE NAME "FRED" BUT IS NOT MR. NATURAL'S HANDWRITING.



EARLIEST KNOWN PHOTOGRAPH THAT IS DEFINITELY THE VENERABLE ONE IS THIS PORTRAIT SIGNED "F. NATURAL, WESSINGTON SPRINGS, S.D., 1908." HANDWRITING EXPERTS HAVE VERIFIED THE SIGNATURE, AND AN OLD-TIMER STILL LIVING IN ALCESTER, SOUTH DAKOTA, RECALLS A MAN NAMED FRED NATURAL WHO JOBBED AROUND THAT AREA IN THOSE DAYS. HE REMEMBERS HIM AS A "NICE QUIET FELLOW."

MANY OF YOU Mr. Natural fans have asked that we run an article on the man's past life and early background. Certainly a life history on Mr. Natural is a fascinating idea, and so, with a certain amount of skepticism, we set about investigating. Our doubts were confirmed as we ran into one blind alley after another, and finally were forced to abandon trying to fill in several large gaps in his past. Whole decades, in fact, are entirely missing. A frustrating experience for the conscientious historian and Mr. Natural enthusiast.

His childhood is completely clouded in obscurity. His birthplace and birthdate are entirely unknown. No records have been found, and no relatives, and, of course, no one has been able to squeeze an ounce of information out of the Old Man Himself (except, according to him, that his father is still alive and well, but he won't tell us where). All knowledge of his life has been gathered without his help or support, and the whole

project leaves him "Cold," as he puts it.

The 1908 photograph is the earliest proof we have of his existence. The photo was sent to us by Mrs. Ada Cooper, a Mr. Natural fan, who found the old picture in a trunk full of her mother's belongings. Mrs. Cooper says she can never remember her mother, now deceased, ever mentioning that she knew Mr. Natural.

As for his age at the time the photograph was taken, he appears to have been between thirty-five and forty, which would make him close to one-hundred years old today!!

Not a clue exists as to his whereabouts between 1908 and 1921, the year our wild young wiseman moved to Chicago, where he stayed up to 1929. Here we lose track of the elusive sage for another seven years. But we managed to hunt down several people who knew him in that toddlin' town in the twenties, and so have gathered a fairly complete picture of Mr. Natural's adventures through that lurid decade.

In the fall of 1921 Mr. Natural got a job in a drugstore as an errand runner on the near north side. (Some believe the drugstore was a front for a speak-easy and that it was Natch's job to deliver


the illegal booze to thirsty customers, but this is mere here-say). It may have been while in the employ of this pharmacy that he became interested in the drug field, for two years later, in 1923, he was promoting a "Wonder Drug" that he claimed could cure all "mental and spiritual ills" and had a small but enthusiastic cult of followers, mostly women, who endorsed this claim vigorously. Going under the name of "Dr. Von Natürlich," he travelled through the midwest for a short time, selling the "wonder elixir" and "healing" the sick, until he was arrested in Peoria, Illinois, convicted of fraud and spent six months in the county jail. There are still those who applaud Dr. Von Natürlich's wonder-drug, and curse the day his entire stock was confiscated by the police. Mrs. Vicki Hodgetts, now of Los Angeles, said to me when I talked with her: "Well, yes! It certainly was a wonder drug! I know it was, because I was absolutely neurotic! I was miserable, believe me! Then along comes this Dr. Von Natürlich...and...well, I've been a very happy person ever since!"

The police file on the case, which was still in the Peoria Courthouse, states, "Although purported to possess potent powers over the mind and spirit, a close scrutiny of this so-called 'Wonder Drug' under a microscope has proven without a shadow of a doubt that it is nothing more than plain ordinary tap-water."

A Great New Message of

HEALTH

"A HEALTHY MIND MEANS A HEALTHY BODY" says Dr. Von Natürlich, the Internationally Acclaimed Expert on the Human Mind, Body & Spirit.



Hear the Man who has rebuilt thousands of broken lives by his scientifically proved NEW METHOD!

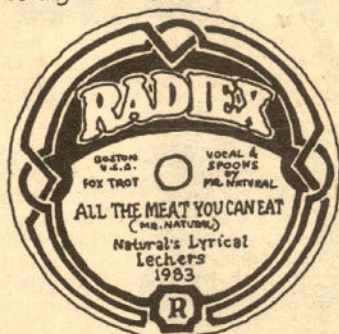
FREE LECTURES
TRINITY AUDITORIUM
AUGUST 8 & 9
8:00 P.M.

HANDBILL SHOWING "DR. VON NATÜRLICH" IN THE YEAR 1924

After his release from jail, he turned his talents to magic, and for a few months performed his feats of mystic hoodoo in Vaudeville houses around Chicago. He was billed as "Mr. Natural the Magnificent." This career, too, met with opposition from the conservatives of that primitive time, and his show was cut short one night by a panic-stricken theatre manager who ordered the curtain brought down on Mr. Natural's "Unnatural Act" which he was about to perform on an hypnotized lady participant. He was blacklisted and never performed as a magician again.

Evidently, he was undaunted by past defeats, and in the spring of 1926 he somehow managed to get together a small dance band and began a successful career in the music business as a band-leader.

This band was known as "Mr. Natural and his Seven Lyrical Lechers" at first and later the group was enlarged to thirteen members under the name of "Mr. Natural's Lyrical Lechers and their Orchestra." They were a popular group around Chicago for almost two years, playing in roadhouses and Cafes, and an occasional College Prom or Hotel Ballroom. Mr. Natural himself wrote many of the songs in their repertoire and even played an assortment of unlikely instruments. Their arrangements had a strangely unique sound as evidenced by a few surviving records.



TWO RECORDS
OUT BY
MR. NATURAL'S
BAND IN THE
SUMMER OF
1928



It was an era of easy money and within a year, Mr. Natural had accumulated a small fortune. In 1928 he was living in a large plush home in a Chicago suburb, owned two Packard limousines, employed the services of a maid, butler and chauffeur and threw huge wild parties.

Then, suddenly, and unexpectedly, he gave it all away to some bum he'd picked up on the street, typical of the restless, unfathomable nature of his perfect being. His friends were totally baffled by this sudden change, and when he moved to a cheap skid-row hotel, he gradually lost contact with his former well-to-do whoopee-making friends.

Harry Baines, the drummer in the band, says "We had some good times back then. I'll never understand why Natchy threw it all away. Everybody thought he was nuts! Of course, two years later, the rest of us went down the tubes along with him!"

"It looked to me liked he just flipped his noodle!" —Joey Norton, banjo player in the group. "I still can't figure it! I used to think he was a smart operator 'til he pulled that stunt! And he even had it put in writing! Crackers!" —Doris Hall, wife of Cafe owner Monte Hall.

From the winter of '28-'29, when Mr. Natural moved to skid-row, until a full seven years later, nothing is known of him.



THIS PHOTOGRAPH,
MADE IN DEC., 1933,
CONTAINS A PERSON

WHO MIGHT BE MR. NATURAL, ACCORDING TO THE SAN MATED CHAPTER OF THE MR. NATURAL SOCIETY, WHO FOUND THE PICTURE. "WHO ELSE COULD IT BE?" SAYS THE GROUP'S PRESIDENT. INDEED, THERE IS A STRONG RESEMBLANCE IN THE FEATURES OF THE DOWN-AND-OUT CHAP ABOVE TO THOSE OF THE LIVING SAINT. PHOTO WAS TAKEN IN CHICAGO, BUT NO ONE HAS TURNED UP WHO KNEW HIM THERE AFTER 1929.



On 1936 he popped up again on the west coast, where he met another great American folk hero and all-around geek, the "Old Pooperoo". The Old Poop was working as a fruit picker in Central California in the late thirties, and he and Mr. Natural crossed paths in a working-man's bar in Modesto one night in October, 1936. They became close friends and traveled together, picking up a few dollars now and then working in the fields or on construction jobs, getting drunk and whoring and hopping freight cars all over the United States.

"Natural was a good ol' boy, yep...we went through plenty of troubles together, you bet! Why, we musta been in every calaboose in this land of Liberty, from Maine to California and back again! We fought about women and cried on each others' shoulder over lost romances...we talked about old times back home for hours, an' when we had a few bucks we lived like royal Turks! But they was generally tough times, so I got in with some sharpies in Philly and for awhile there I was rakin' it in. This was around '39 or '40. I didn't see Natural much after that. I guess I got too Booshwahfer him. He wuz uneasy around my business associates. I s'pose we did put on some airs...haw haw...strictly high-hat! So he got bored and headed back west an' I didn't see him again, liked I said. But I started hearing stories about him gettin' in with small time crooks an' dope fiends, so I sent him some cash to come east an' get in the business with me, but of course he just spent the money and

wrote askin me for more and more til I got fed up and wouldn't send him any. I figured he was Hell-bent on a dead-end course. Last I heard, he wuz runnin around with a tough twerp from Tulsa name of Judy Holiday...not th' same one as th' movie star, but a nice lookin' dish from what I heard." No one seems to know what became of this Tulsa sweetheart.

When the War broke out Mr. Natural once again vanished from the scene. He has talked vaguely of this period of his life, but will not give us any specific details (He claims he can't remember). By his own admission, if we can trust him, he was in the Middle and Far East through the war years and after. He says he was in India, traveled to China, the Himalayas, Tibet and Afghanistan, where he got work as a Taxi driver, and, in his own words "learned many strange and wonderful things" in those distant lands.

He returned to America in 1953, "for some stupid reason" and loafed around for a year "getting very depressed about the world situation," he tells us, and so, renouncing all worldly pursuits and pleasures, he retreated to Death Valley in 1955 to "start anew."

In June, 1960, a small group of ardent devotees formed the first chapter of the Mr. Natural Fan Clubs of America in Southern California. They kept close ties with his spiritual development in the desert, as well as looking after his financial matters. In 1965 he began making speaking tours, visiting Colleges and Universities, and by 1966 he was already coming into his own as a recognized powerful spiritual force on this planet, a great religious leader, and a living model of Godlike perfection for all of Humanity to emulate. His moving words of wisdom have been translated into German, French, Spanish, Italian, Norwegian, Dutch and Japanese, and his presence on this globe has changed it for the better, as we all know!!

THE OLD
POOPEROO
AND MR.
NATURAL
IN CHEYENNE
WYOMING,
1938



MR. NATURAL
WITH A GROUP
OF EARLY
DISCIPLES
IN LOS AN-
GELES
CALIFORNIA,
MARCH
1962

The MR. NATURAL

FIRST PRIZE

goes to Bobby Bankhurst, 17,
315 S. Nevada St., Oceanside,
California, for his imaginative
rendition of the
Natch!



Bobby

DRAWING CONTEST

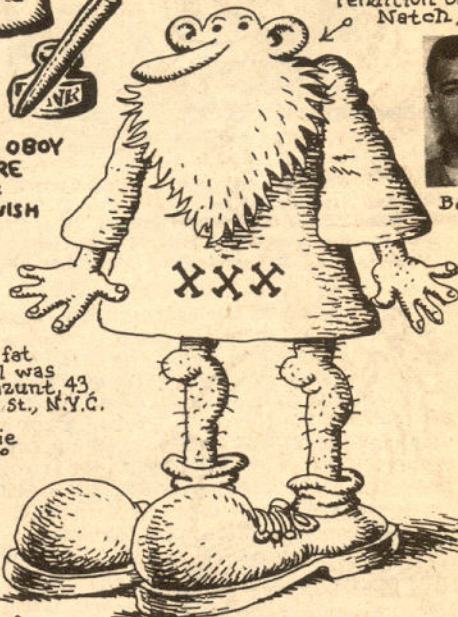
WELL, THE ENTRIES ARE ALL IN AND, BOY OBOY
WAS IT TOUGH TO PICK A WINNER! THERE
WERE SO MANY MANY FINE DRAWINGS OF
MR. NATURAL SENT IN BY YOU FANS! WE WISH
WE HAD ROOM TO PRINT THEM ALL!!

SECOND PRIZE

for this cute, fat
little Mr. Natural was
given to Abie Gazunt, 43,
of 641 Orchard St., N.Y.C.



Abie



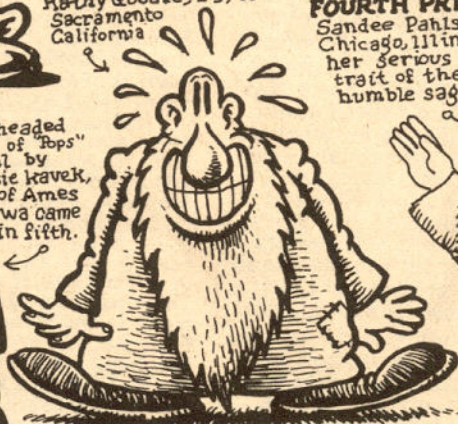
THIRD PRIZE

was won by this
zany drawing by
Methy Goodie, 23, of
Sacramento
California

FOURTH PRIZE went to
Sandee Pahls, 23, of
Chicago, Illinois, for
her serious por-
trait of the
humble sage.



Teeny-headed
version of "Bps"
Natural by
Tootsie Kavek,
13, of Ames
Iowa came
in fifth.



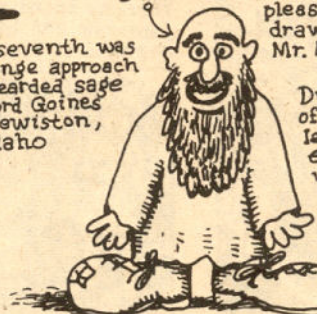
Sixth place was taken by
Danie Sladovski of Cleveland
Heights, Ohio, for her rather
pleasant
drawing of
Mr. Natural



Ranking seventh was
this strange approach
to the bearded sage
by Sanford Goines
of Lewiston,
Idaho



Dwark Farkwarr
of Nova Scotia
landed the
eighth spot
with this
simple but
tasteful
Mr. Natural



RUNNERS-UP:



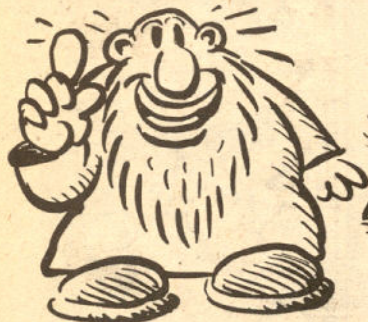
Candy Yamamoto, 19
San Francisco, California



Janet Shapiro, 24
Buffalo, New York



Melvin Smurdley, 37
Evansville, Indiana



E. J. McEnelly, 39
Perth Amboy, New Jersey



Carol Kraft, 6
North Platte, Nebraska



Arnie Needleman, 28
Brooklyn, New York



Barbara —?, ?
San Anselmo, California



Neil Schneiderman, 26
Cleveland Heights, Ohio



Gary Arlington, 30
Nome, Alaska



C. V. Crumb, Jr., 28
Havertown, Pennsylvania



Mrs. R. H. Morgan, 48
Chicago, Illinois



Mike Britt, 26
Tigard, Oregon

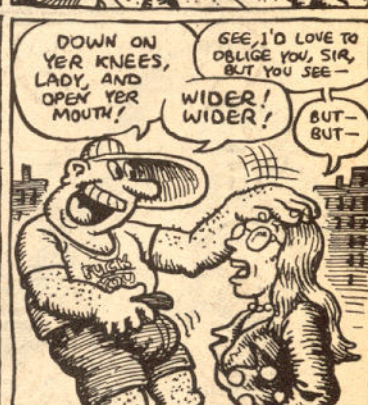
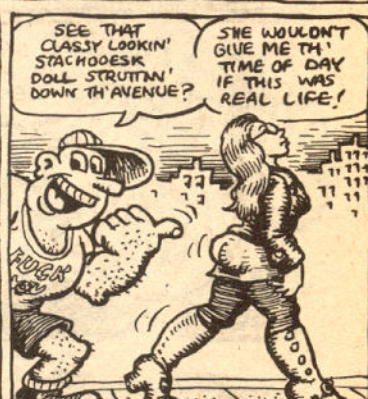
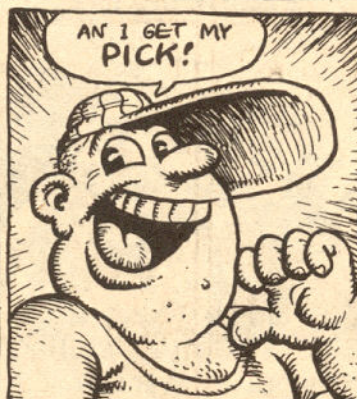
Organ
presents

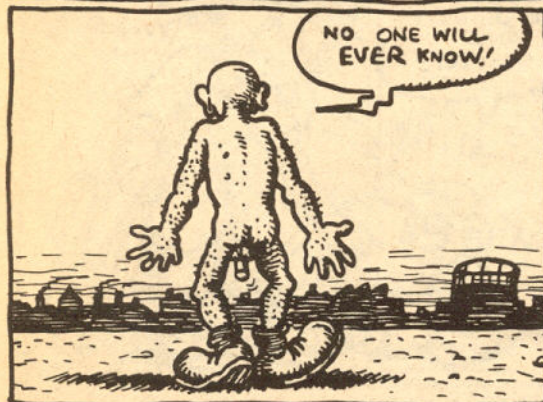
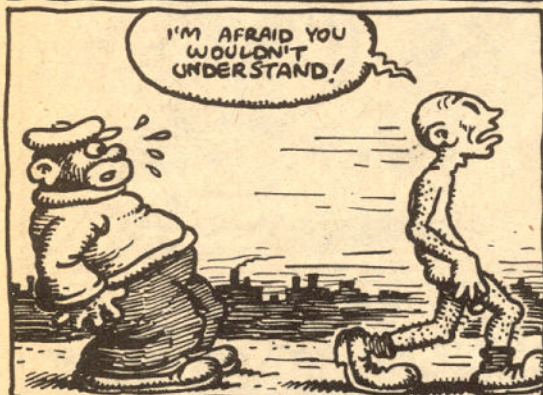
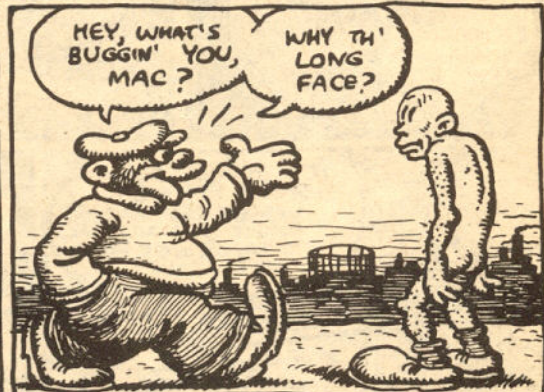
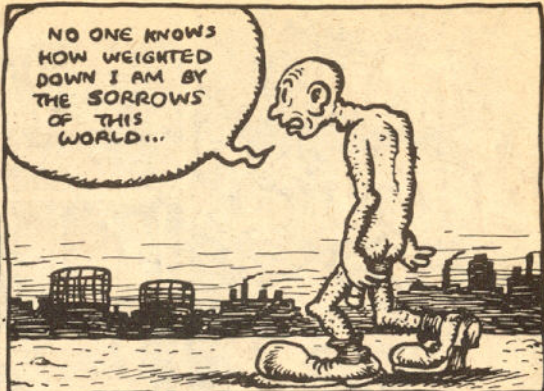
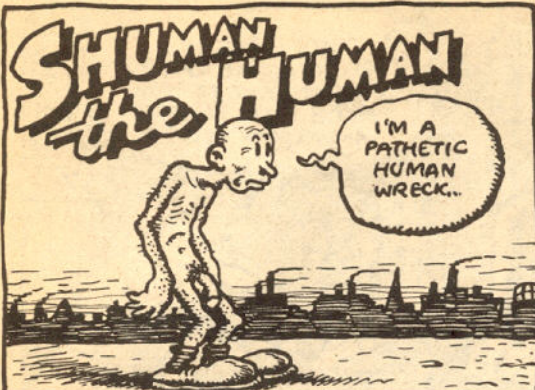
REPRINTED FROM
"ORGAN" NO. 2

OBOY! I'M SURE GLAD
I'M IN A COMIC STRIP
'CAUSE I CAN DO
ANYTHING I
WANT!

LITTLE JOHNNY FUCKERFASTER

©1970 R. CAUMB PRODUCTIONS

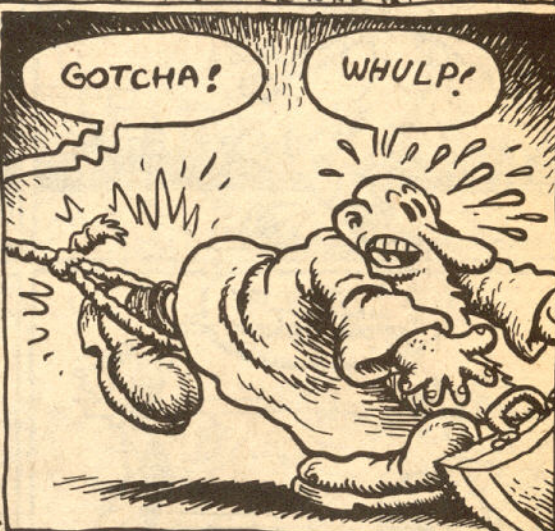
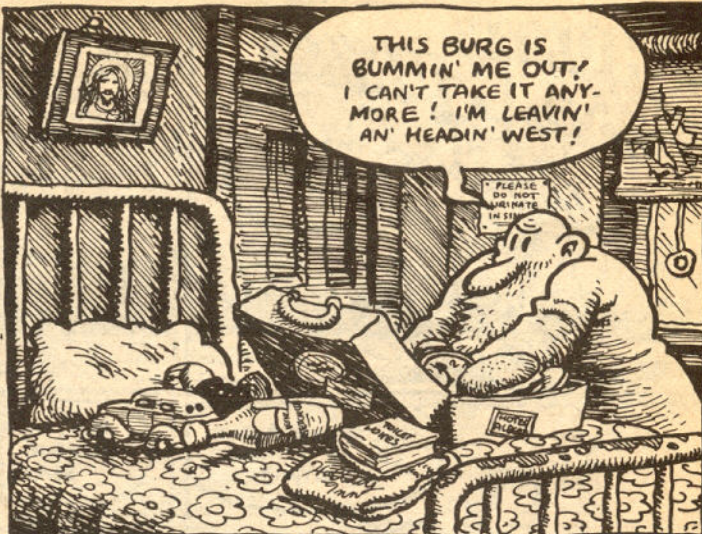


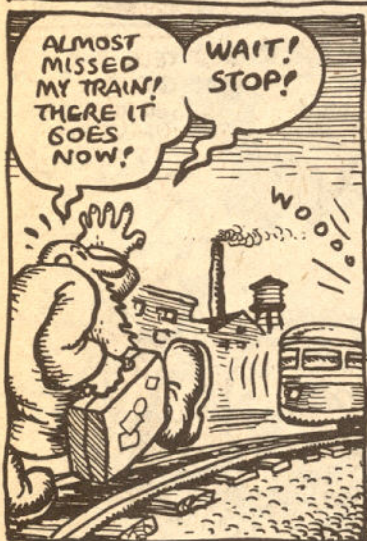
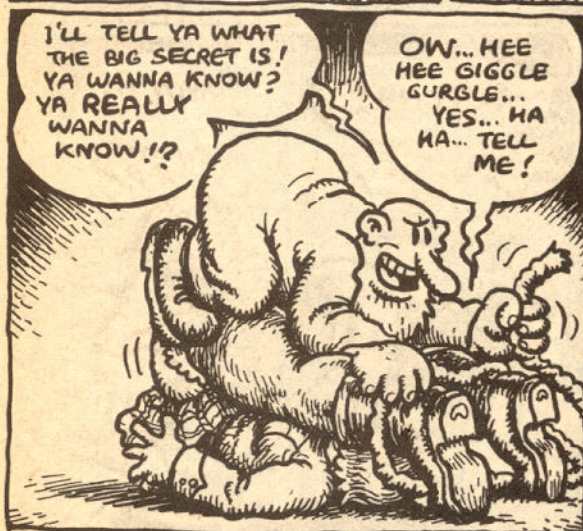
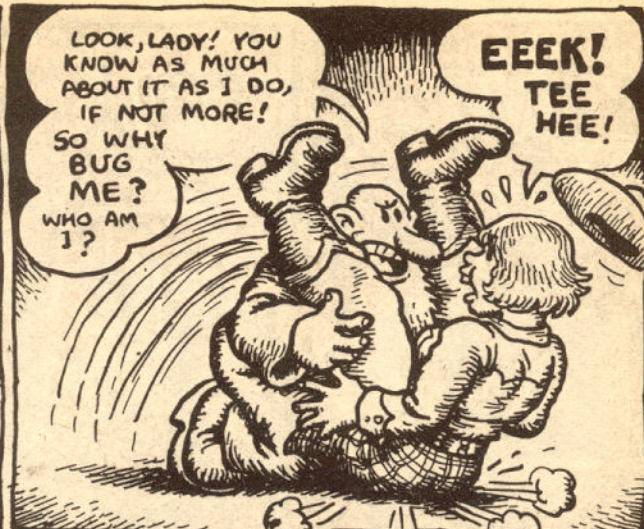


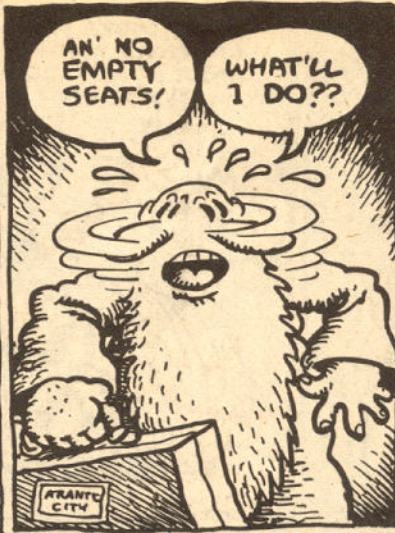
Mr. Natural

in
"ON THE BUM AGAIN"

© 1970
R. CRUMB
PUBLISHED



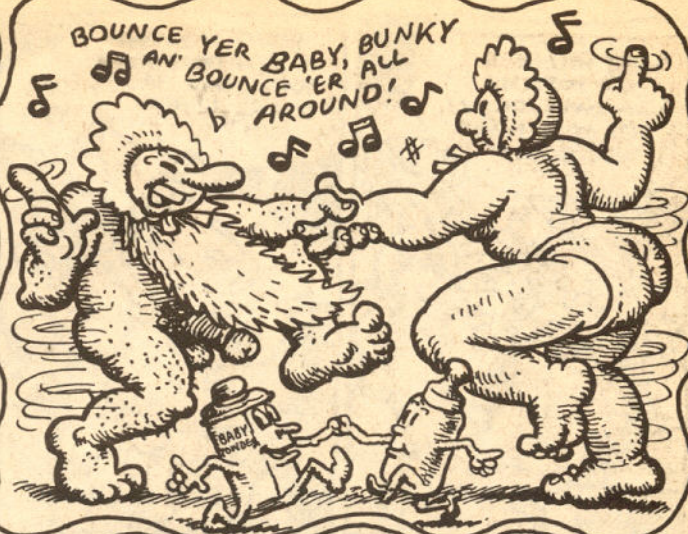




BOUNCIN' BABY BOOGIE
BOUNCE IT ALL
OVER TOWN!



BOUNCE YER BABY, BUNKY
AN' BOUNCE 'ER ALL
AROUND!



BITE 'ER ON 'ER BOTTOM
AN' BUMPER UP AN' DOWN
UP AN' DOWN
UP AN' DOWN



PLUMP HER LI'L PUDDIN'
N' PLOP 'ER ON TH' GROUND
JOUNCE 'ER TIL SHE JELLIES
AN' PAT 'ER WITH A POUND!



OH I SAID BOUNCE YER BABY'S BODY
AN' BLAM IT OUT IN 'ER
MOUND
(IN 'ER MOUND
IN 'ER MOUND)

ZZ-ZUP!
OOH!
AAH
OM IGOD!

ZZZ
ZNORT
HONK

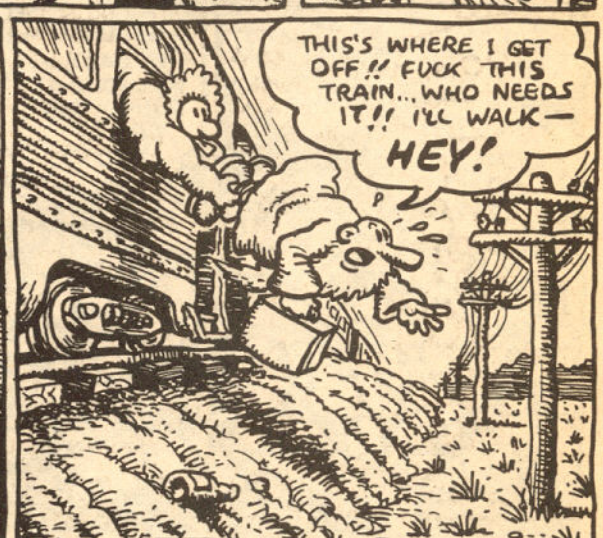


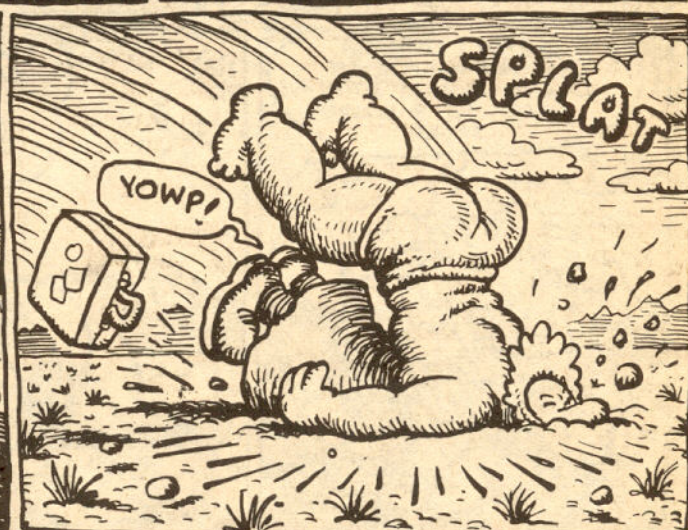
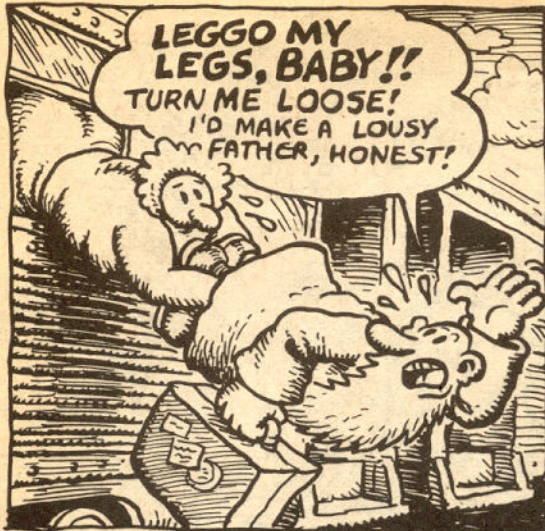
WHAT?!
HEY BABY,
WHUTCHOO
DOIN', YOU
CRAZY
KID?!

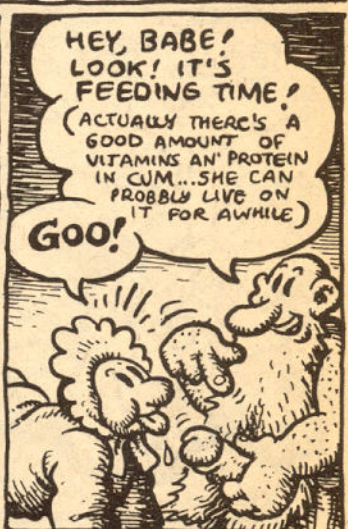
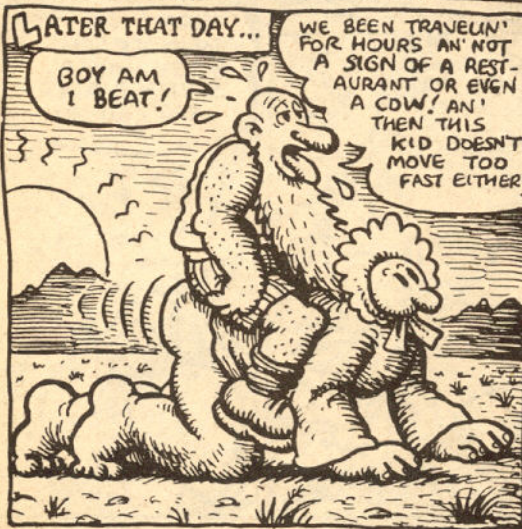
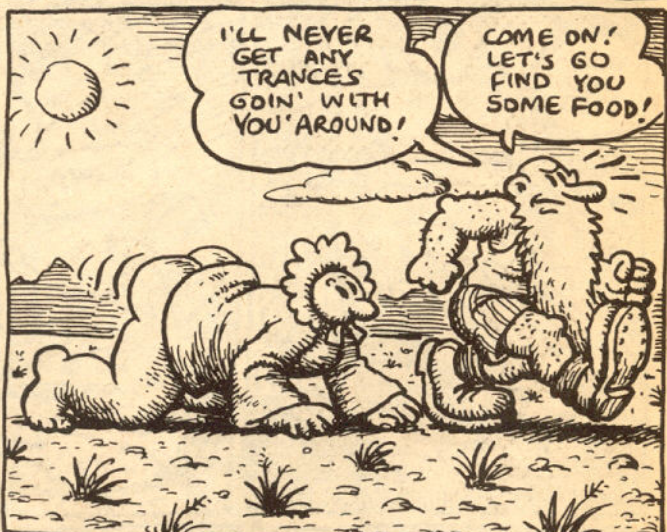
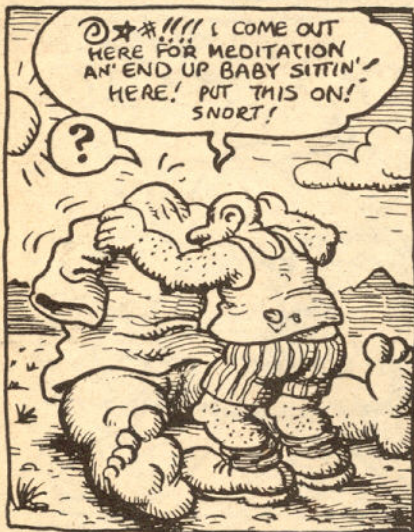
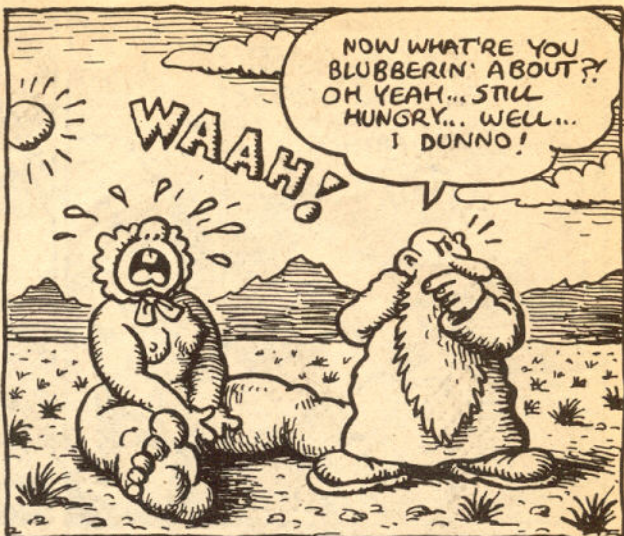
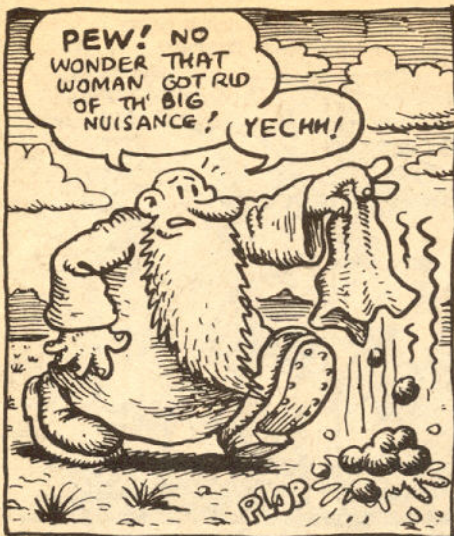


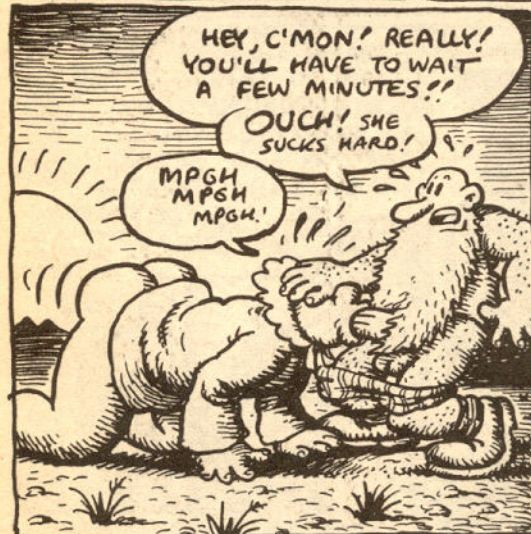
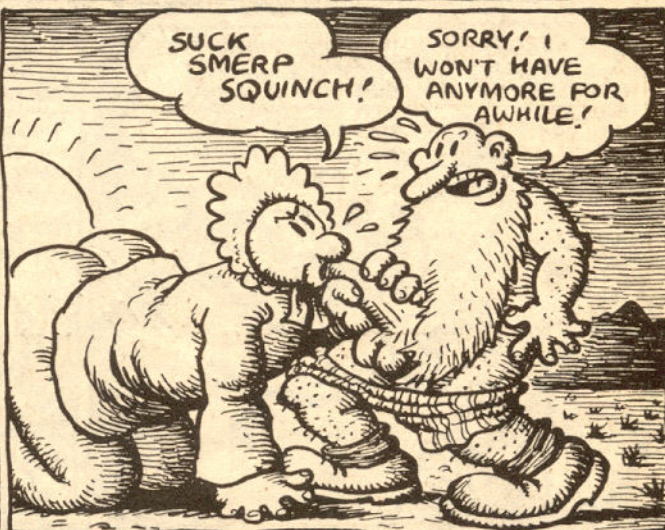
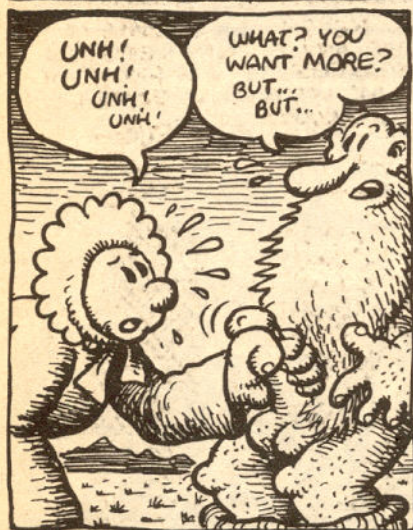
OOH THAT FELT
GOOD... ER... YOU
BETTER STOP NOW...
AN' SWALLOW THAT CUM!
SOMEBODY WILL HAVE
ME ARRESTED FOR
CHILD-MOLESTING!
JEEZIZ!!

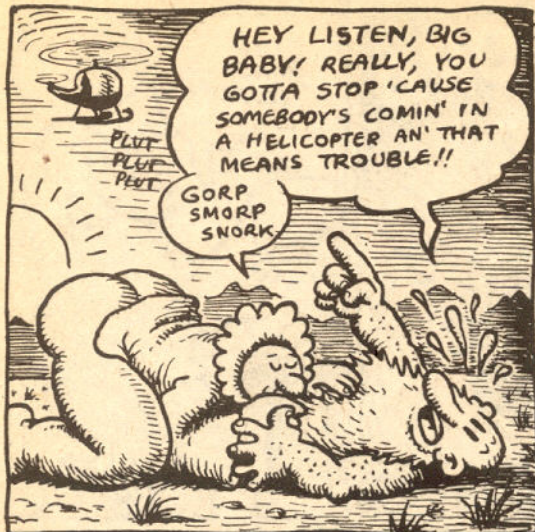








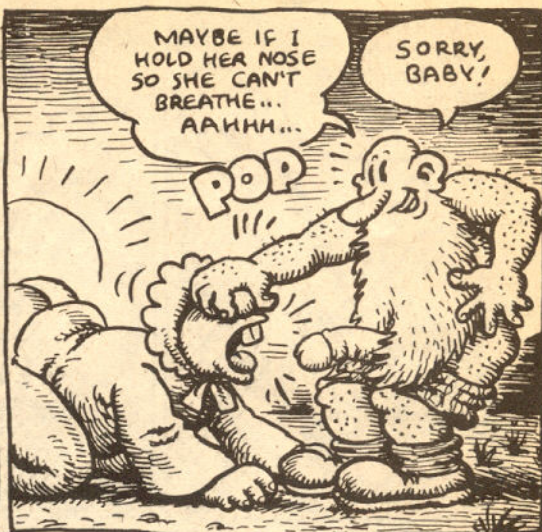




HEY LISTEN, BIG BABY! REALLY, YOU GOTTA STOP 'CAUSE SOMEBODY'S COMIN' IN A HELICOPTER AN' THAT MEANS TROUBLE!!

PLUT
PLUT
PLUT

GORP
SMORP
SNORK



MAYBE IF I HOLD HER NOSE SO SHE CAN'T BREATHE...
AAHHH...

SORRY, BABY!

POP



WELL WELL!
HOWDY, OFFICER!
NICE EVENING,
ISN'T IT!?
HEH HEH!!

I SAW THAT!
EVERY BIT OF IT!
I DON'T MISS A THING
WITH MY LONG-RANGE
BINOCULARS HERE!
YOU CAN'T FOOL
ME!



THE CHILD WAS
HUNGRY! WHAT ELSE
COULD I DO, OUT HERE
IN TH' MIDDLE OF
NOWHERE... THERE
JUST WASN'T
ANY ALTER-
NATIVE...

IN FACT, SHE'S
STILL HUNGRY!
WHY DON'T YOU
LET HER SUCK
YOURS?

WHAT??

GOD



WHY YOU FILTHY SCUM!
YOU'RE THE LOWEST KIND OF
VERMIN THERE IS! I'LL
SEE TO IT THAT YOU GET
PUT AWAY A GOOD LONG
TIME FOR THIS! IN ALL MY
YEARS AS A RANGER, I'VE NEVER
SEEN ANYTHING SO LOW AND
ROTTEN! IT'S AN UNBELIEV-
ABLE OUTRAGE! SHOCKING!

BUT I TELL
YA, TH' KID
WAS HUNGRY.



And so....

THERE AINT A
CLINK IN THIS
FUCKIN' CUNTRY THAT
CAN HOLD ME! YOU'LL
SEE! AN' I'LL SPRING
TH' BIG BABY TOO!

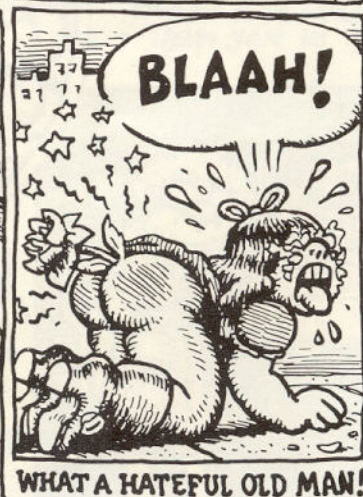
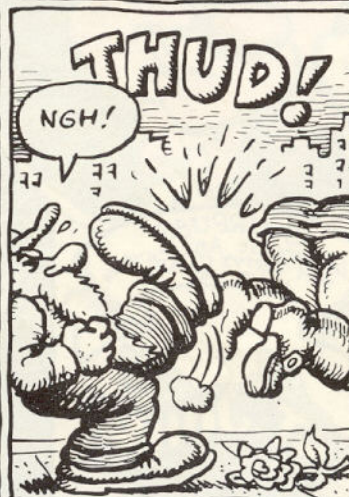
YOU'LL
SEE!

NOBUDDY
KNOWS DE
TRUBBLE
AH SEEN...

TO BE CONTINUED!!

Mr. Natural's OLD MAN

featuring
Li'l Cute



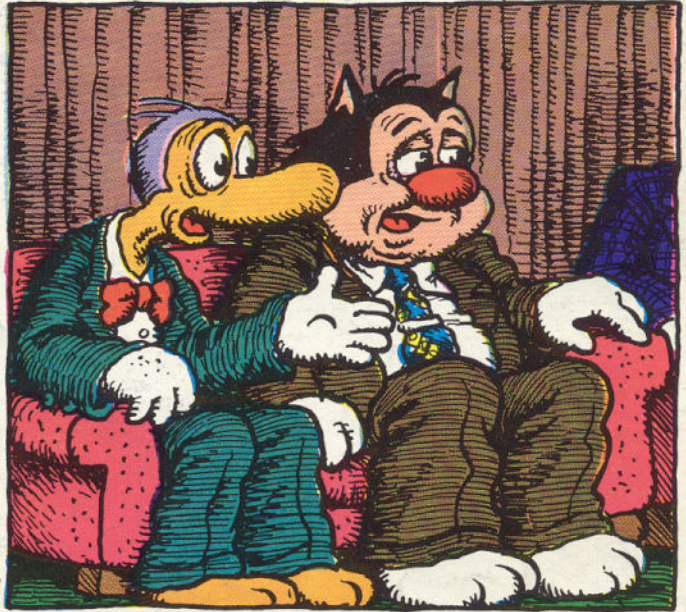
WHAT A HATEFUL OLD MAN!

Great Cartoon Characters of the Past:

Where Are They Now

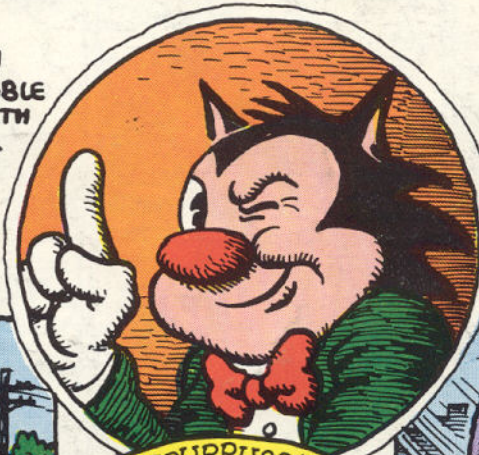
GANDY GOOSE and SOURPUSS

ANYBODY WHO WAS A READER OF THE OLD PAUL TERRY'S TERRY TOONS YEARS AGO WILL NEVER FORGET THESE TWO LOVABLE CLOWNS, WHOSE HILARIOUS ROUTINES LIVENED UP THE PAGES OF WHAT WAS OFTEN A FAIRLY DULL LINE OF COMICS. BOTH GANDY AND SOURPUSS RETIRED FROM THE COMICS AROUND THE TIME ST. JOHN DISCONTINUED PUBLISHING TERRYTOONS SOME FIFTEEN YEARS AGO. MIGHTY MOUSE AND HECKLE and JECKLE ARE NOW ALL THAT'S LEFT OF THE PAUL TERRY GROUP.



GANDY GOOSE AND SOURPUSS MADE THEIR LAST PUBLIC APPEARANCE AS GUESTS ON THE "TONIGHT" SHOW IN NOVEMBER, 1966

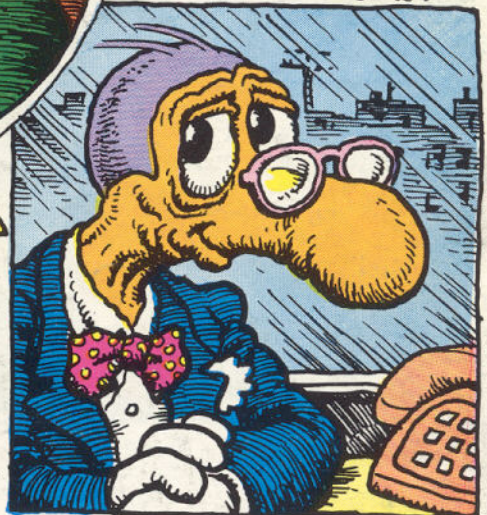
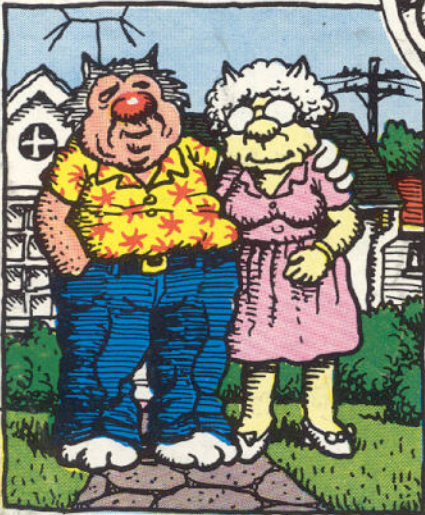
SOURPUSS (RIGHT) IN HIS HEYDAY AS THE LOVABLE CONMAN AND (BELOW) WITH HIS WIFE OUTSIDE THEIR MODEST BUNGALOW IN SAN DIEGO, CALIFORNIA, TAKEN SHORTLY BEFORE HIS DEATH OF A HEART ATTACK IN MAY, 1968.



"SOURPUSS"
in "Arctic Antics" from
Paul Terry's Comics
MARCH 1963



BELOW, GANDY GOOSE AS HE LOOKS TODAY. A RESIDENT OF LONG BEACH, CALIFORNIA FOR TEN YEARS, HE IS NOW PART OWNER OF A USED CAR BUSINESS. IN A RECENT INTERVIEW, HE SAID RATHER WISTFULLY "I'M EXCITED ABOUT THE COMICS REVIVAL, BUT THESE NEW FELLOWS CAN'T SEEM TO PUT OUT THE KIND OF FUNNIES SOURPUSS AND ME CREATED BACK IN THE OLD DAYS!"





QUALITY CARTOONS, STORIES AND JOKES BY CRUMB

YOUR

Walters

COMIX

50¢
ADULTS ONLY

A Member of
THE UNITED
CARTOON
WORKERS
OF AMERICA



STRICKLY
UPPA
CRIST !!



**EXPOSED TO THE LIGHT OF DAY AT
LAST!! THE PRIMAL HUMAN URGE
TO KILL!! COLDLY & OBJECTIVELY
EXAMINED IN THIS BRILLIANT
NEW COMIC MAGAZINE!**

I WISH CHARLIE STARKWEATHER
WUZ HERE TA SEE THIS!!

YEW AINT
SHITIN'
BATH!!

50¢

THRILLING MURDER COMICS

NO. 1

TERRIFYING
TALES OF
TOTAL
PARANOIA

"CONTAINS LOTS
OF BLOOD AND
GORE! IT'S MY
FAVORITE FUNNY
BOOK!" SAYS
SUSAN ATKINS OF
LOS ANGELES, CALIF.

"OBOY! PAGE
AFTER PAGE OF
KILLING AND
MAIMING OF
EVERY TYPE AND
DESCRIPTION!"
SAYS R. SPECK

ALL US
VIOLENT
ELEMENTS
READ DIS
COMIC!

BORN TO
RAISE HELL

DESE GUYS
GOT A
WARPED
SENSE O'
HUMOR!
YUK YUK

BAD KAMA!

ADULTS
ONLY

IT'S COUNTER
REVOLUTIONARY!

IT'S A
HOT ONE!

INCLUDES Bill Griffith, Kim
Deitch, Simon Deitch, Spain,
S. Clay Wilson, James Osborne,
Greg Irons, and yours truly,
R. Crumb

THROUGH THE POWER OF ITS IMMENSE WARMTH AND HUMOR
THRILLING MURDER WILL UNDOUBTEDLY SAVE THOUSANDS OF LIVES BY
GIVING VENT TO THE PSYCHOTIC LUST FOR BLOOD VENGEANCE THAT
SEETHES IN THE HEART OF AMERICAN SOCIETY!!

ANOTHER FINE PRODUCT OF THE SAN FRANCISCO COMIC BOOK CO.

CHECK THIS LIST FOR YOUR COMIC NEEDS

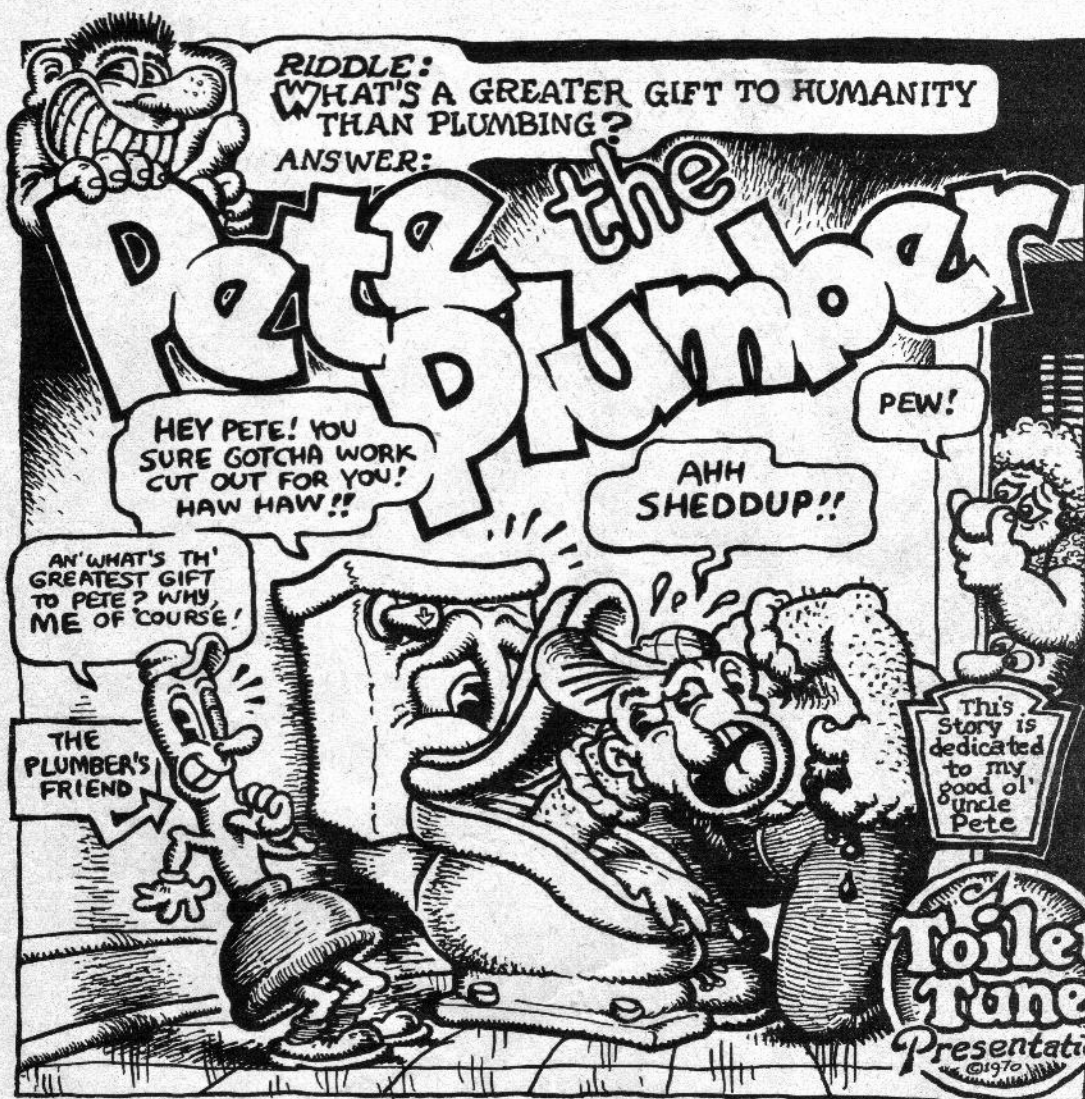
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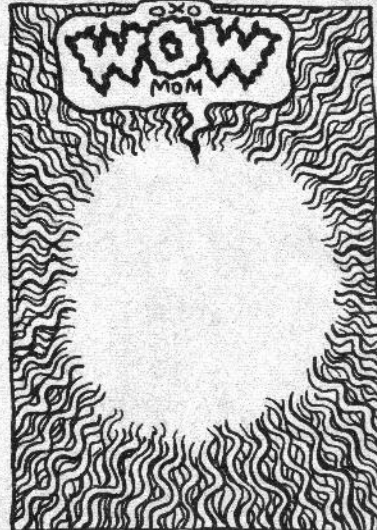
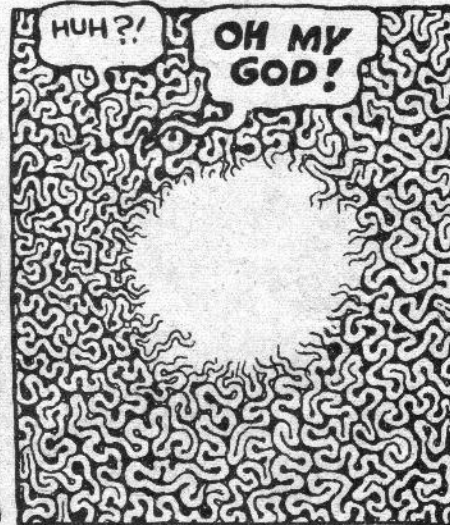
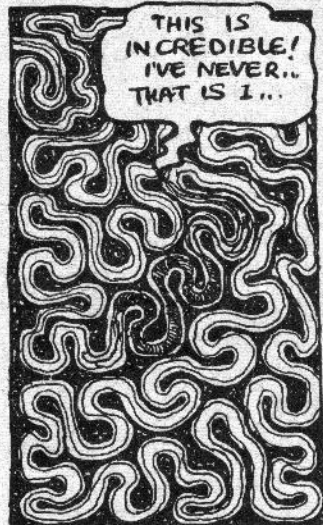








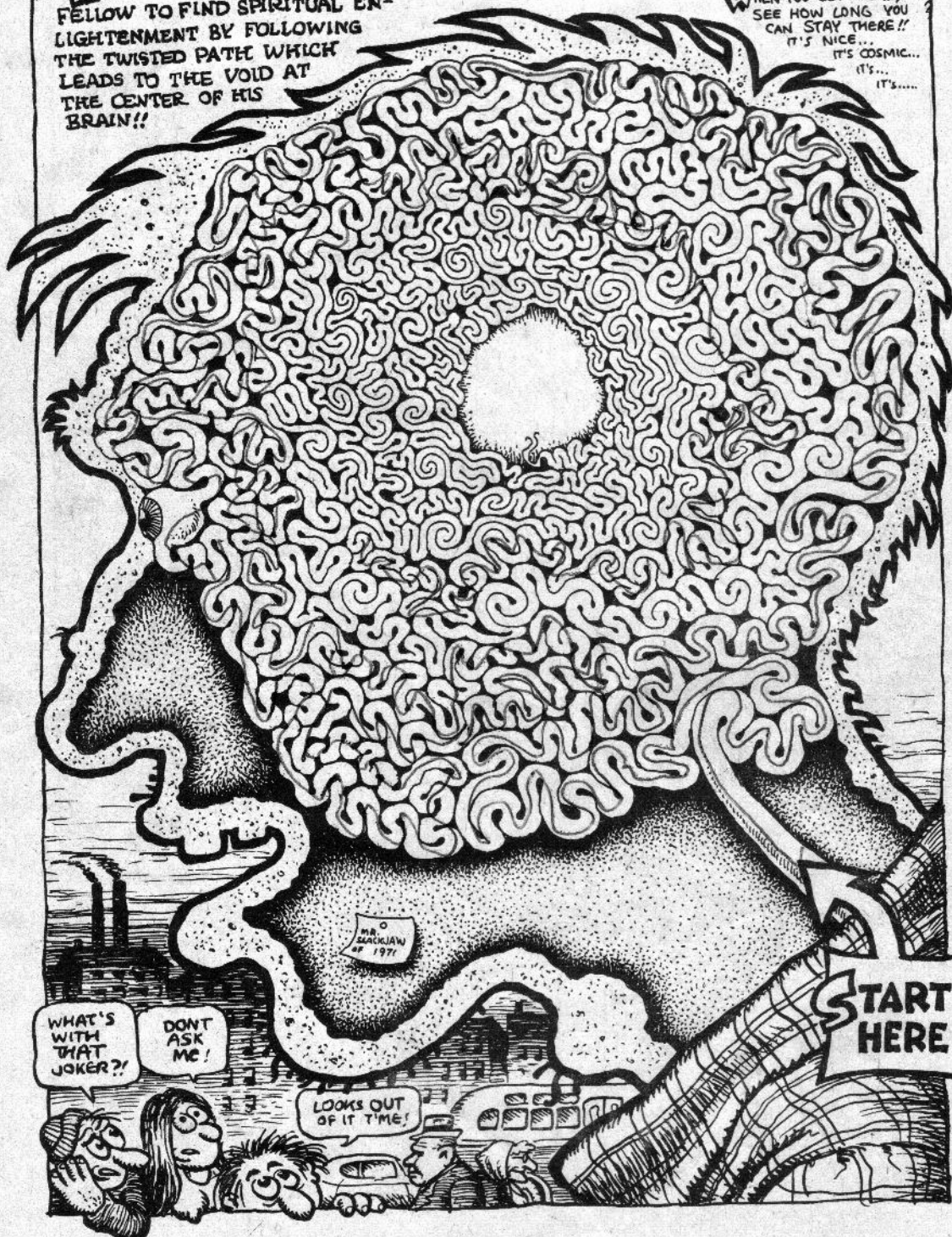




PUZZLE PAGE

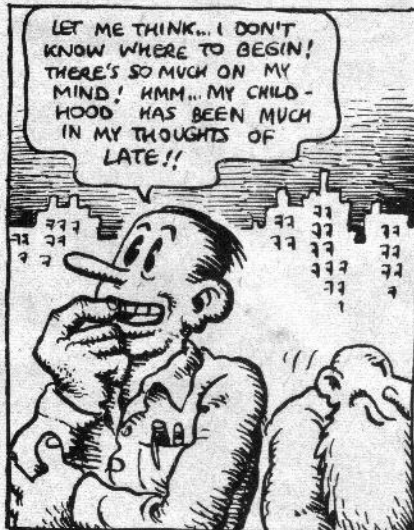
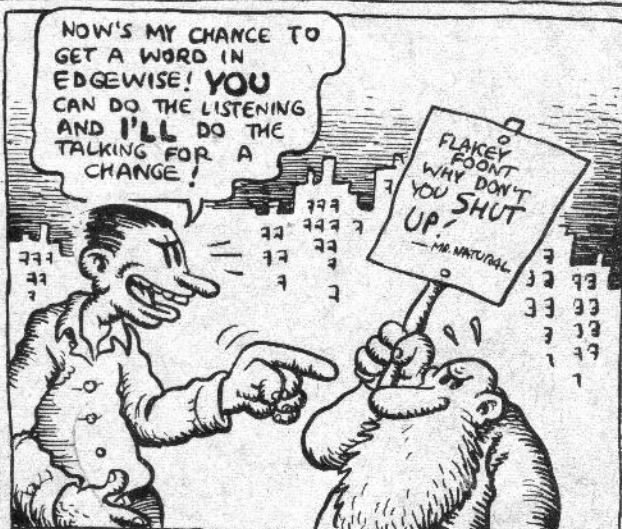
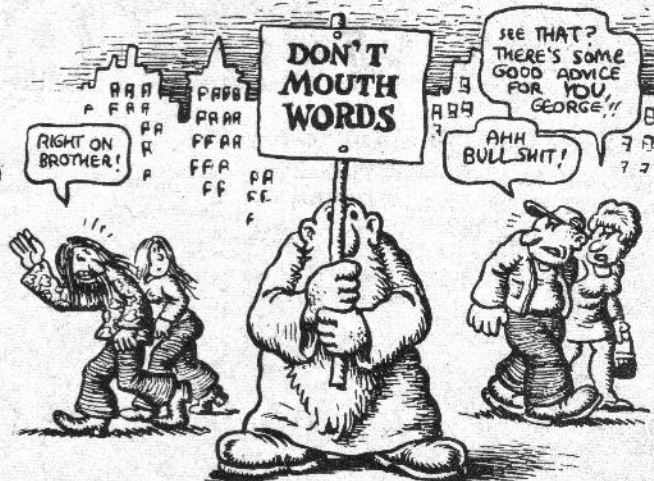
HELP THIS BRILLIANT YOUNG FELLOW TO FIND SPIRITUAL ENLIGHTENMENT BY FOLLOWING THE TWISTED PATH WHICH LEADS TO THE VOID AT THE CENTER OF HIS BRAIN!!

WHEN YOU GET THERE, SEE HOW LONG YOU CAN STAY THERE!!
IT'S NICE...
IT'S COSMIC...
IT'S...
IT'S....



Mr. Natural Stops Talking

©1971 by R. Crumb Productions





... AND NOW, A LITTLE STORY FOR YOU LADY-COMIC-FANS ...

MORRY HARRIET HOTPANTS

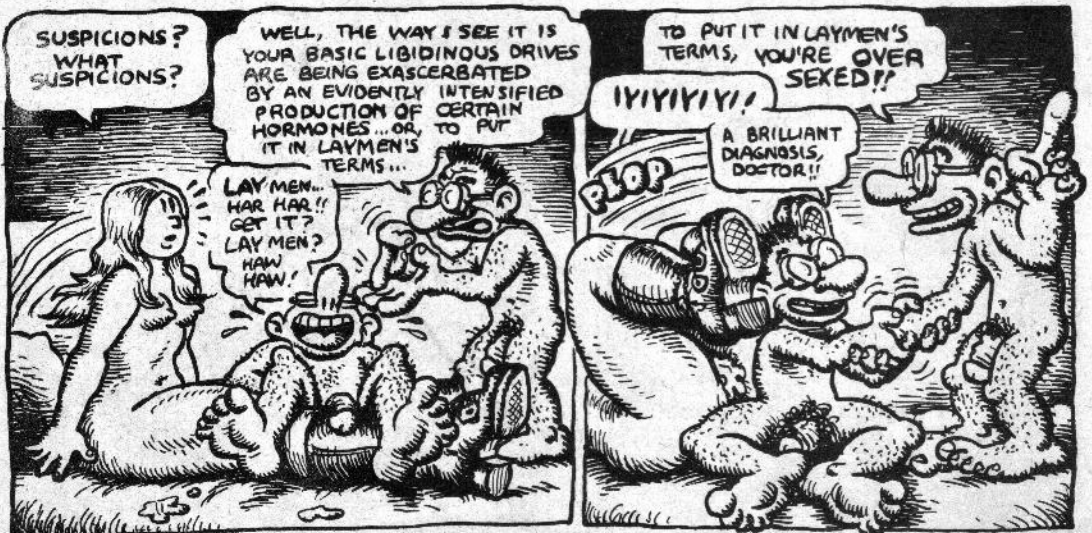
**DON'T
CALL HER!
SHE'LL CALL
YOU!**



THE GIRL LIKES TO DO IT!







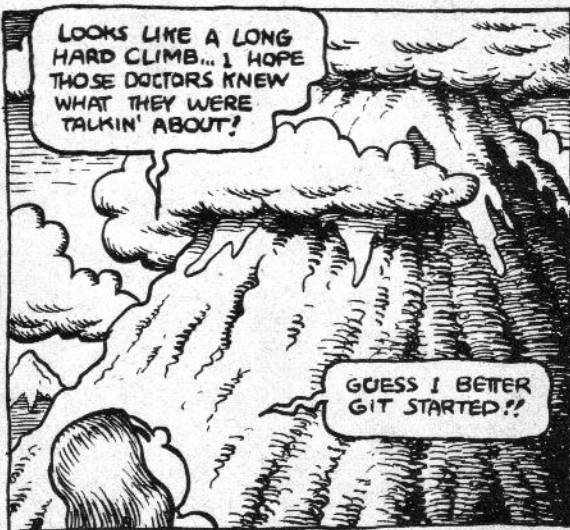


MANY MOONS & MANY FUCKS LATER

WELL, HERE I AM AT THE FOOT OF MOUNT EVERHARD!



LOOKS LIKE A LONG HARD CLIMB... I HOPE THOSE DOCTORS KNEW WHAT THEY WERE TALKIN' ABOUT!



GUESS I BETTER GIT STARTED!!

DAYS LATER

PANT PUFF THIS SEEMS RATHER SILLY...WHEEZE... I DON'T SEE HOW THIS IS GOING TO DO ME ANY GOOD!



OH WELL...MIGHT AS WELL KEEP GOIN'... I HOPE TH' TOP ISN'T TOO MUCH FURTHER!



MORE DAYS LATER

WHEW! I'M BEGINNIN' TA THINK THIS MOUNTAIN DOESN'T HAVE A TOP! I'M GETTIN' TIRED AN' I'M HAVIN' MY DOUBTS ABOUT THIS WHOLE FRIGGIN' EXPEDITION!!



OH WELL, MAYBE I'LL GET TO THE TOP SOON... THEN, AT LEAST, I'LL KNOW FOR SURE IF I'VE BEEN GYPPED OR NOT!



ANOTHER WEEK PASSES AND -

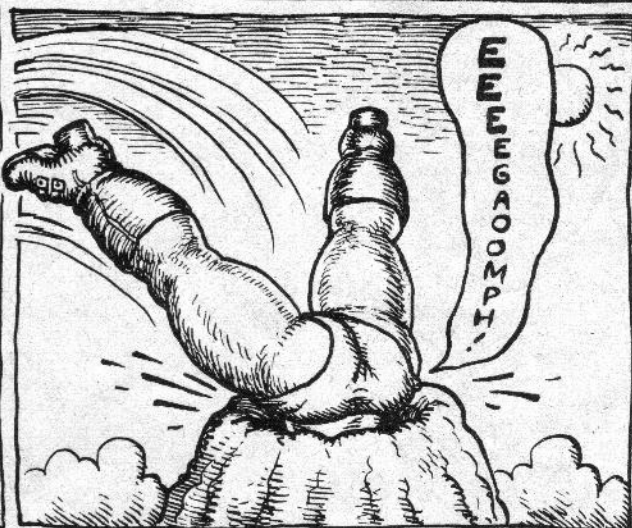
I CAN'T BELIEVE IT!! COULD IT BE? IT IS!! TH' TOP!! PANT GRUNT! ONLY A FEW MORE FEET...

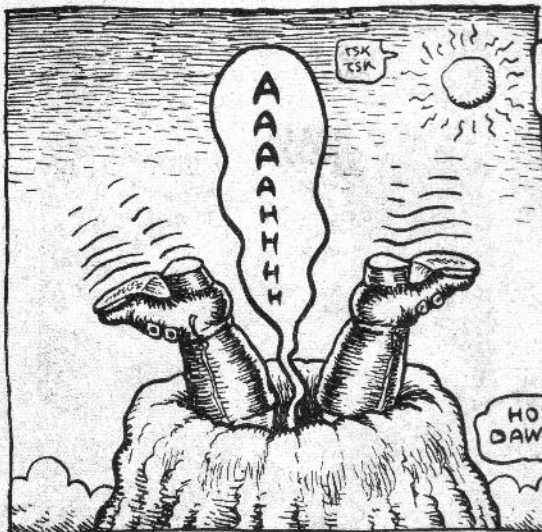


THERE BETTER BE SOME THIN' GOOD UP THERE!

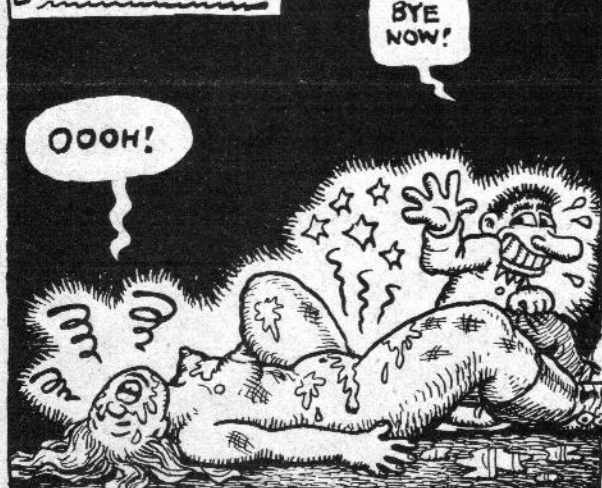
I MADE IT! I MADE IT! PRAISE TH' LORD!!







THREE WEEKS LATER



OOOH!

BYE NOW!



GUESS TH' BALLGAME'S OVER...

GROAN... I ACHIE FROM HEAD TO TOE...



OKAY HARRIET, YOU'VE HAD ENOUGH!

C'MON... I'LL HELP YOU UP!

THANKS JESUS... LOOK AT ME... I'M A MESS!!!

THANK TO:
GARY ARLINGTON
SANT FRANCISCO, CAL.



HEY, LET'S GET MARRIED! WHADDAYA SAY?? YOU KNOW HOW MUCH I'VE ALWAYS LOVED YOU! PLEASE SAY YES!

OKAY OKAY WHATEVER YOU WANT! I'M TIRED O' THIS RUNNIN' 'ROUND ANYHOW!

OH, I'M SO GLAD! YOU'RE MINE AT LAST!!



HERE'S A PLACE THAT'LL DO IT UP RIGHT FOR US, HARRIET!

C'MON!

WELL, OKAY...

THE HONORABLE
REVEREND
HOWER
& THOU
REBIVALS
WEDDINGS
PICNICS
SOCIALS



I NOW PRONOUNCE YOU DEAD-ER-I MEAN MAN'N' WIFE! YOU MAY KISS TH' BRIDE... THAT WILL BE TEN BUCKS!

I'M SO HAPPY!

ME TOO!

I'M TH' WITNESS, TEE HEE SNIKKER GIGGLE!

THE END

STINKO

the CLOWN

"STINKO'S NEW CAR"

a "New Method" Comic Strip





WOW!! A BEAUTY
AN' A CUTIE!! HEY
DOLL! WHICHEVER
WAY YER GOIN', THAT'S
TH' WAY I'M GOIN'!
WANNA LIFT?

BEEP
BEEP



WELL
ALRIGHT...
I'M ONLY
GOING A
FEW
BLOCKS...

SWELL!!
HOP
IN!

LUNCH



MY! THIS IS
A BEAUTIFUL
CAR!

LIKE IT?
YEAH, IT'S A NICE
LITTLE RUNABOUT...
JUST PICKED IT
UP THIS
MORNIN'...



STINKO'S
TH' NAME!
ASK ME
AGAIN I'LL
TELL Y' THE
SAME!

HAR! Y' SHOULDA SEEN
WUT HAPPENED BACK
THERE! SUM GUY WUZ
GIVIN' ME FLACK SO I
RAN 'IM DOWN!
PHAW HAW!



...RAN RIGHT OVER
THAT BOZO'S HEAD!!
GUPHAW HAW
HAW!

OH GOD
I CAN'T
STAND IT
SNAH
HA HA



THAT'S
JUST
DUCKIE!!

YOU DONT
LIKE IT?
GET OUT!!



AS A MATTER
OF FACT I THINK
I WILL... STOP
AT THE NEXT
CORNER!

AW DONT BE A
SOREHEAD!
WHERE'S Y' SENSE
OF HUMOR, FA
CHRIZZAKE!!



HEY! LET'S GO FOR
A SPIN ON TH' SUPER
HIGHWAY! I WANNA
SEE WHAT THIS BABY
CAN DO!

BUT...



BUT I
GOTTA
GO -

NONSENSE! I INSIST!
IT'LL BE FUN! HERE
WE GO! FASTEN
YER SEATBELTS!
WHOOPEE!



LOTTA
TRAFFIC
TODAY.



WHULP! LOOKOUT!
THIS ASSHOLE'S
CUTIN' IN MY
LANE!

BEEP
BEEP



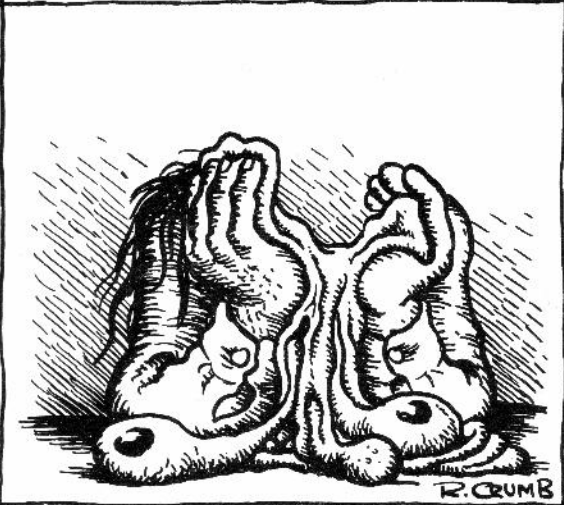
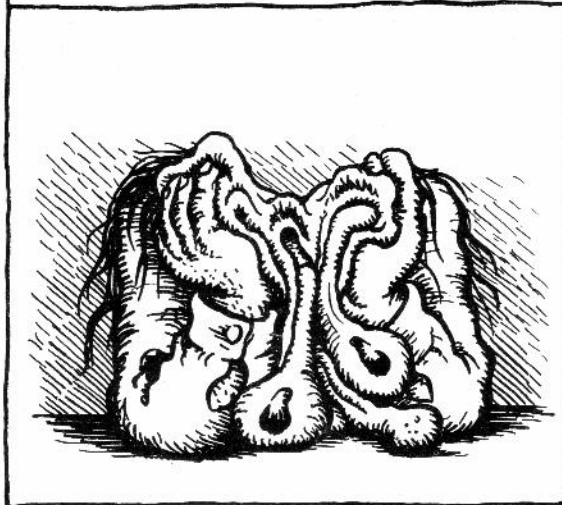
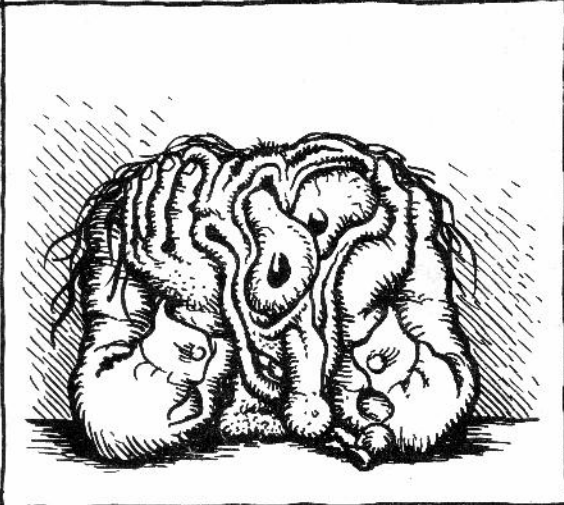
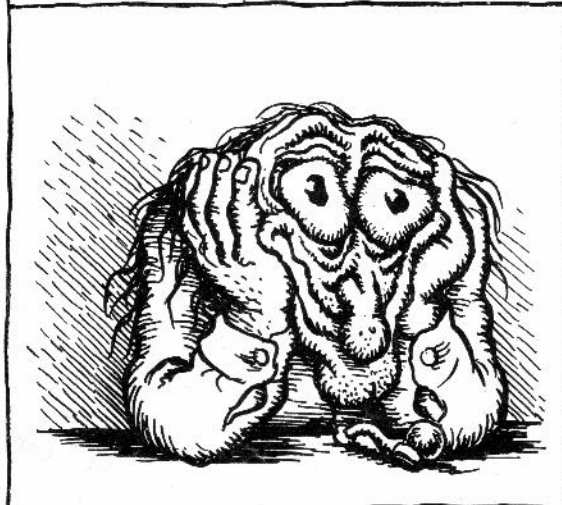
WHERE'D YA
LEARN TA DRIVE,
YA STOOPID SHIT!

FUCK
YOU!!

ZOOM



STONED AGIN!



Tommy Toilet says:
**DON'T FORGET
 TO WIPE YOUR
 ASS FOLKS!**

**IT'S GOOD
 CLEAN FUN!
 IT'S HYGIENIC!
 IT'S CONSIDERATE
 OF OTHERS!**

A clean Ass Hole means so much! It is the earmark of a civilized person! It's really quite surprising how many people there are in this world who just don't take the time to keep their assholes free of excess fecal matter! All it takes is a few seconds to wipe yourself...a minute at the most, if you've taken a particularly messy bowel movement!

But some people...well, it just must not bother them to walk around with a shitty behind! Who can explain such people? Perhaps they are being deliberately anti-social, for the effect of such behavior can only be to make a person friendless and a social outcast. You might not mind the smell of your own shit (in fact, many people like it!), but let's face it, nobody but a pervert likes to smell other people's excrement! So take Tommy's advice...keep it wiped!!

NOBODY LIKES HIM !!

HE DOESN'T
 USE PAPER!!

PYEW!

THINGS TO REMEMBER :

**1. ALWAYS
 HAVE PLENTY
 OF YOUR
 FAVORITE
 BRAND OF
 TOILET
 TISSUE
 ON HAND!**

**2. CLEAN
 OUT YOUR
 TOILET
 BOWL
 EVERY
 ONCE IN
 AWHILE!**

**3. CHANGE
 YOUR
 UNDER-
 PANTS
 AT LEAST
 TWICE A
 WEEK!**

**WIPE YOUR
 WORRIES AWAY!**

**JOIN THE
 CLEAN-ASSHOLE
 CLUB!**



FRITZ BUGS OUT

Robert Crumb

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Full-Length
Animated Movie
FRITZ THE CAT,
A Steve Krantz
Production

NNYAAH!
NNYAAH!

\$1.00



A WILLIAM COLE BOOK
BALLANTINE BOOKS
NEW YORK

FRITZ

FRITZ BUGS OUT

Robert Crumb

1965

From FRITZ THE CAT



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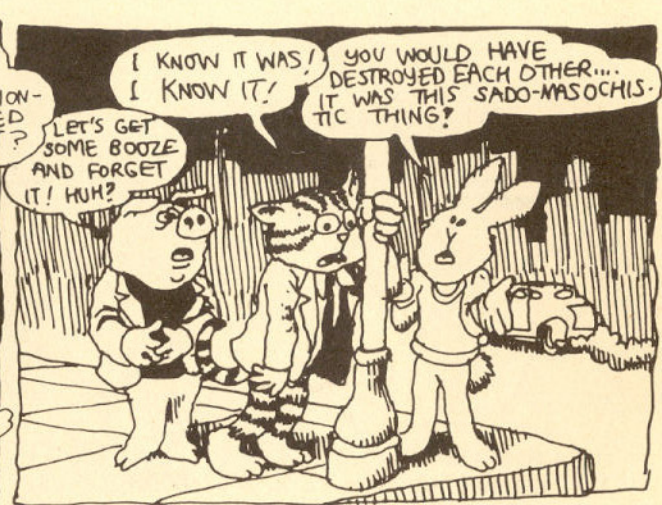
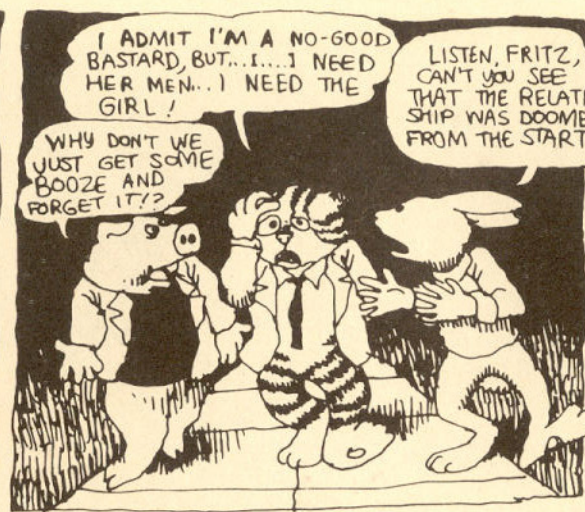
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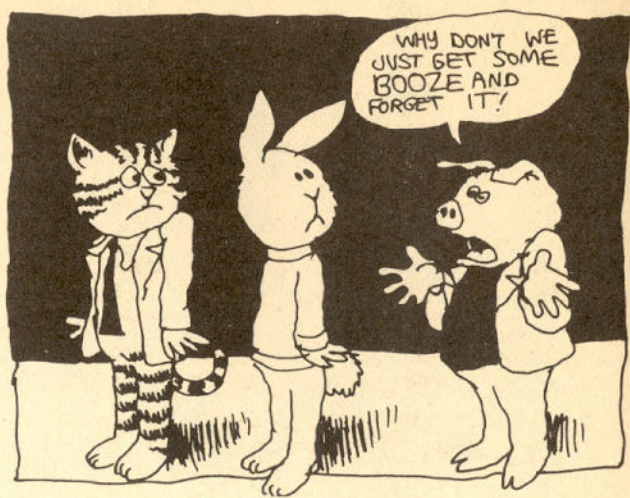
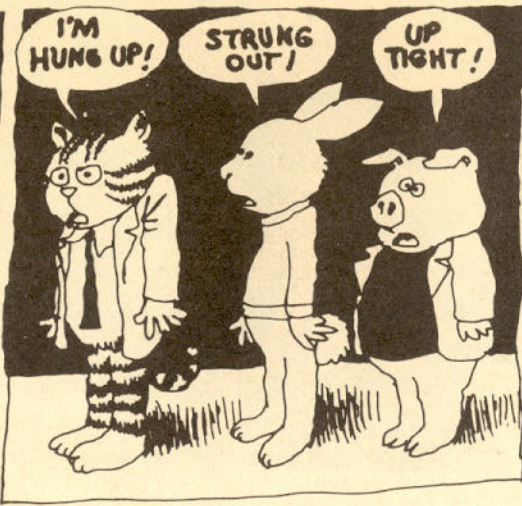
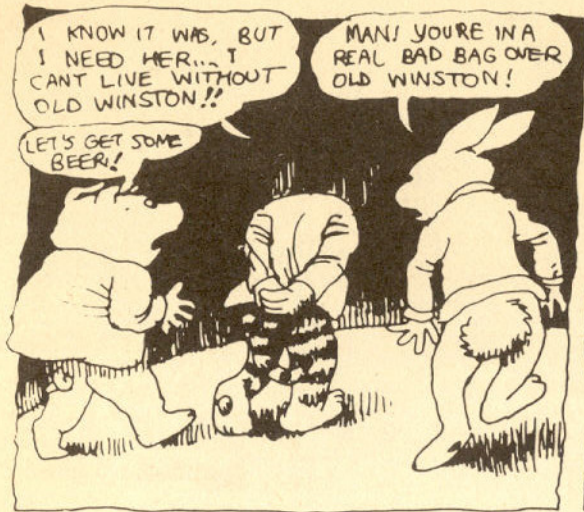
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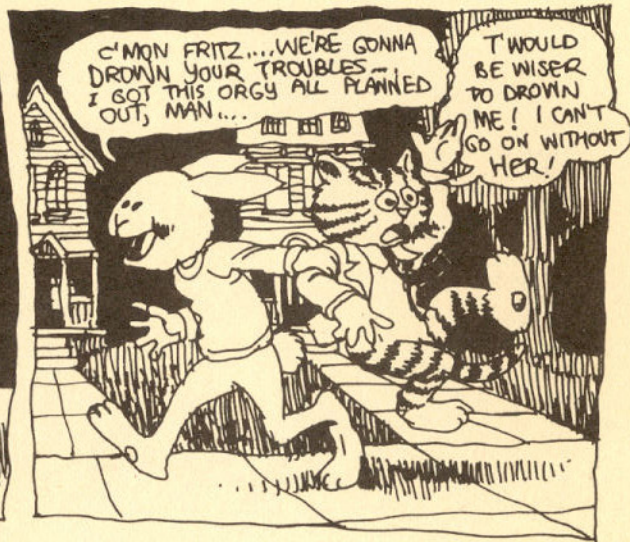
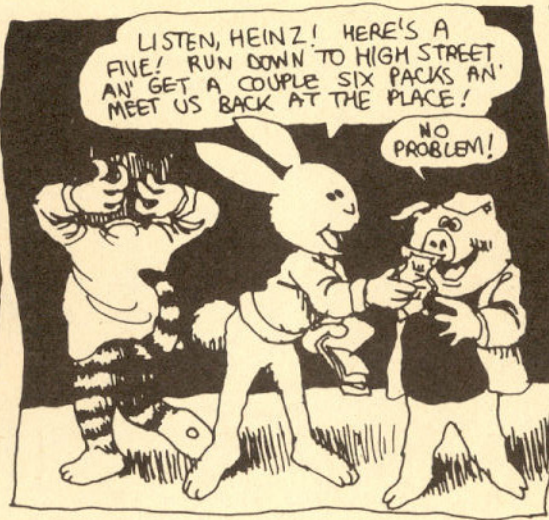
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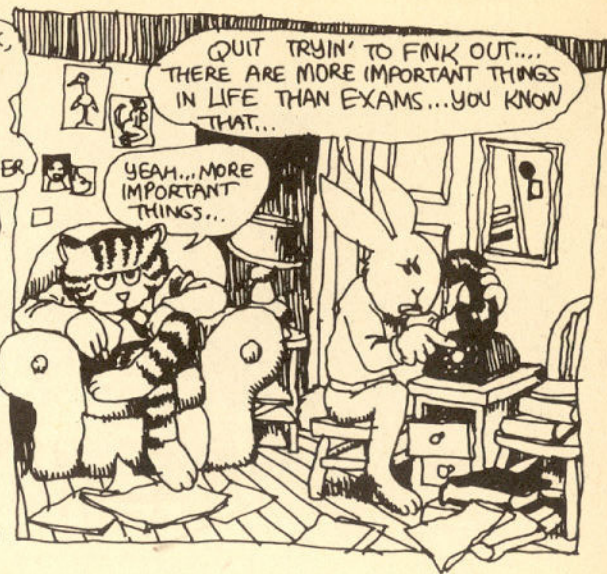
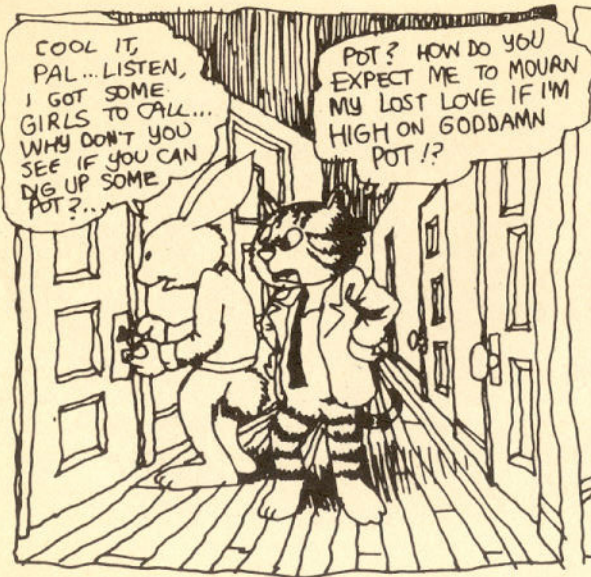
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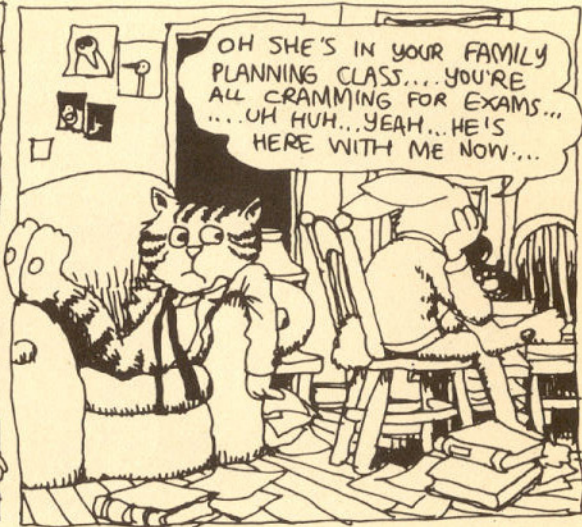
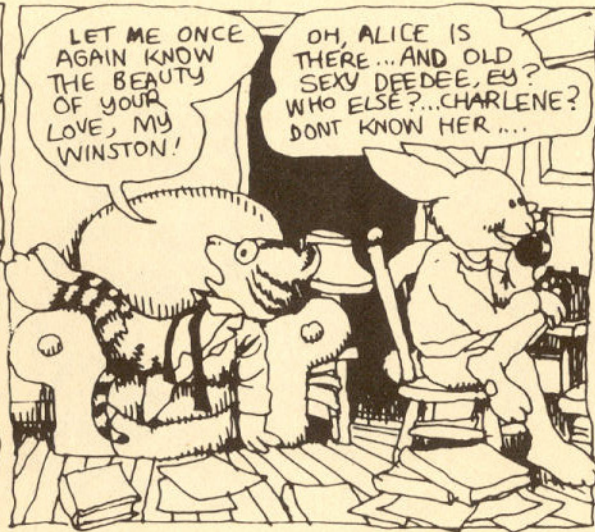
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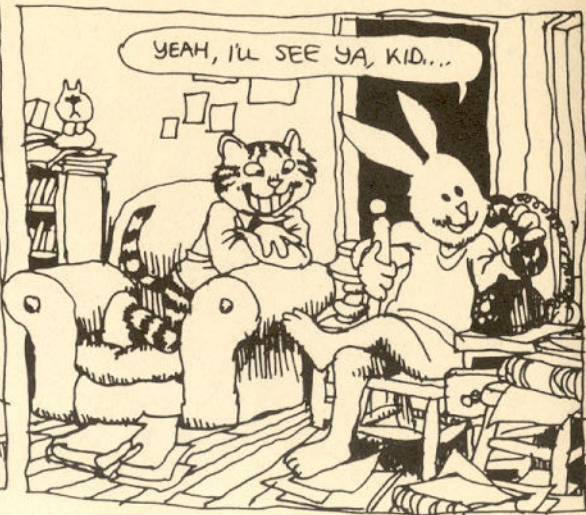
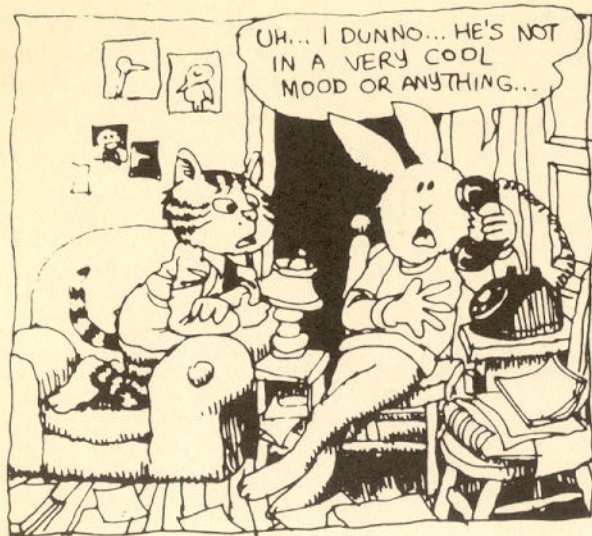


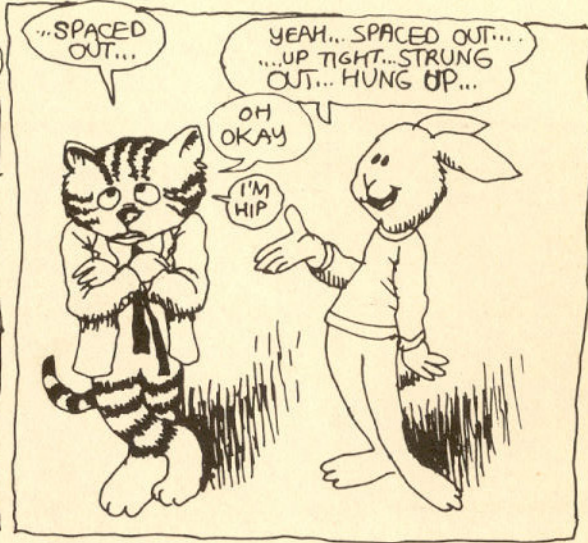
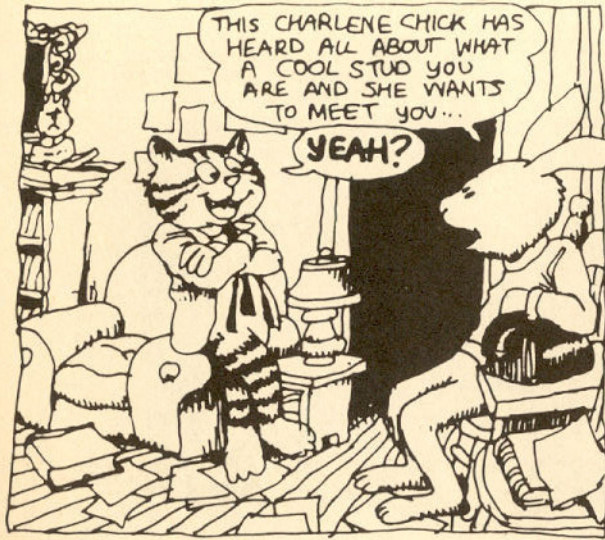


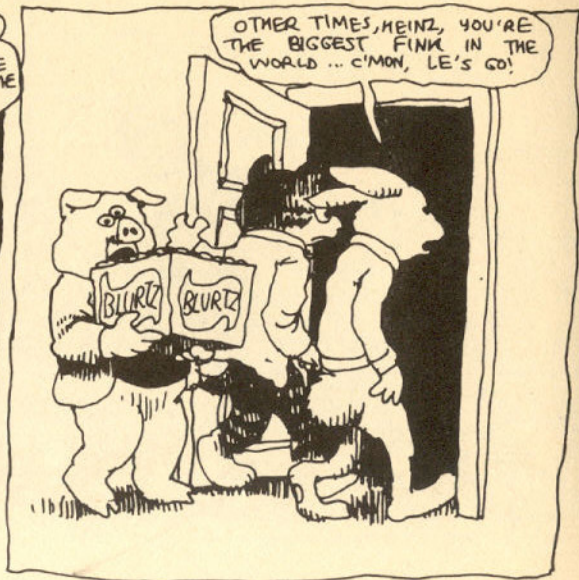


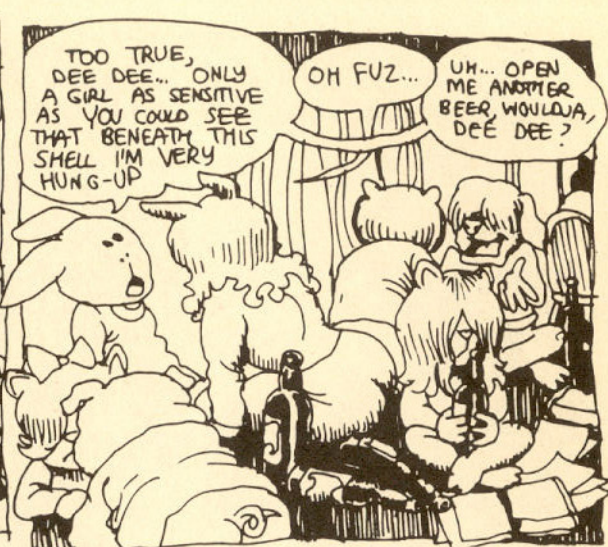
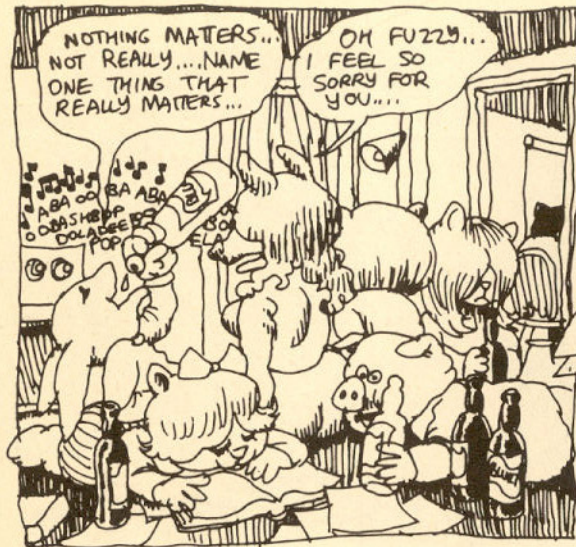


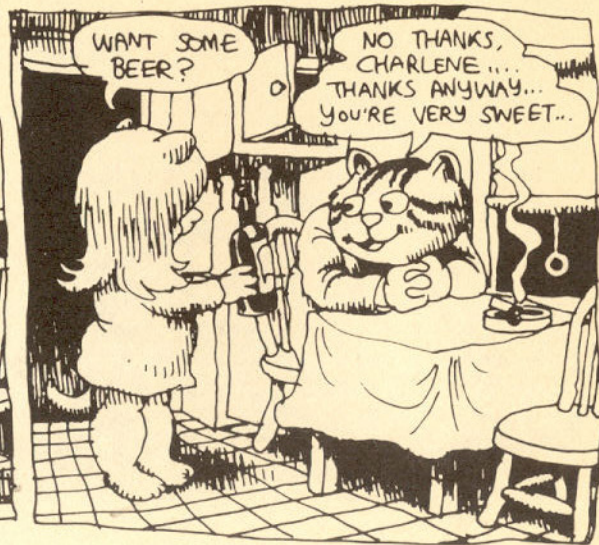
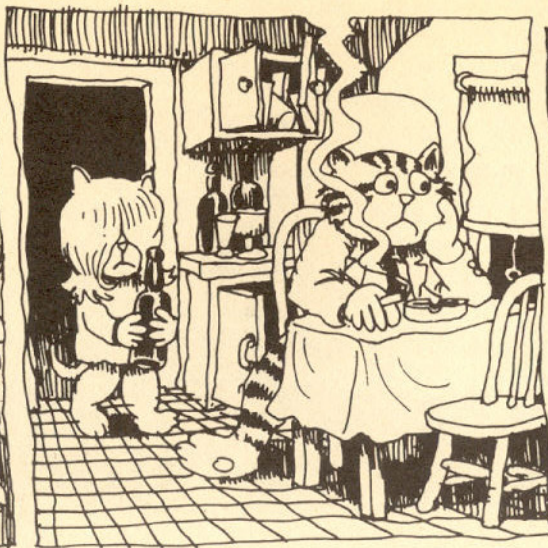
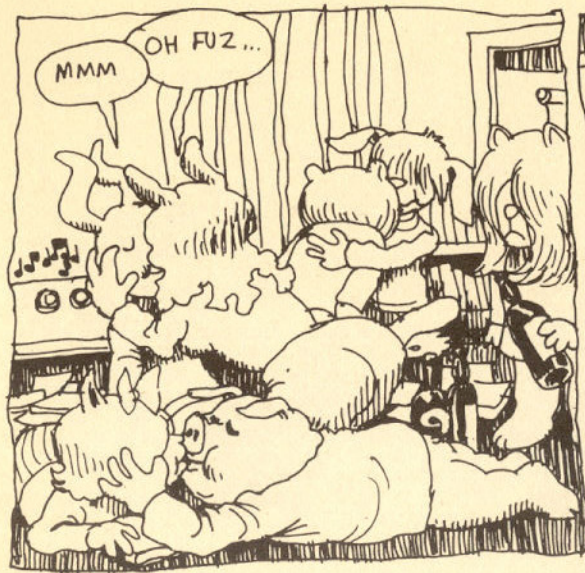


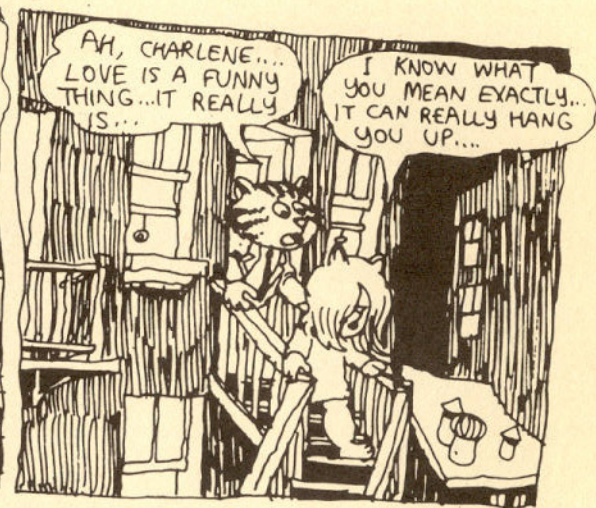








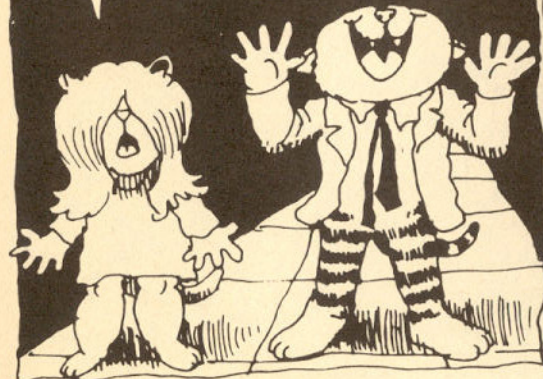






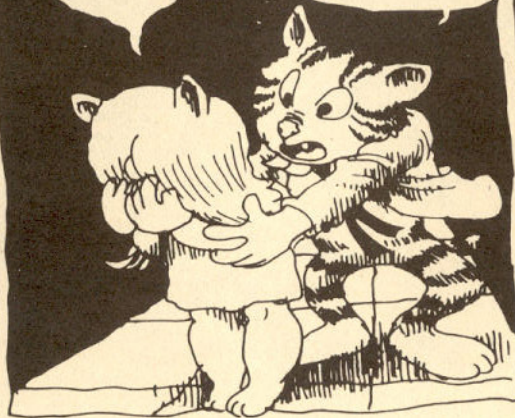
CONKLING WAS
THE MOST
BEAUTIFUL
PERSON I'VE
EVER KNOWN!

CONKLING? CONKLING
THE COCK?... THE
DUMMEST BASTARD
IN THE WHOLE UNIVERSITY..
SOME GENIUS... HAR
HAR HAR!



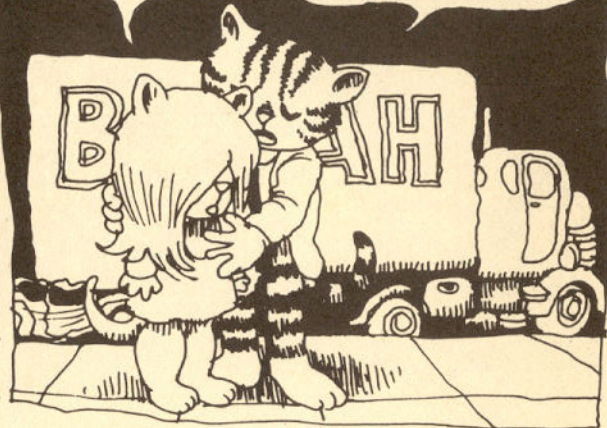
...SOB...

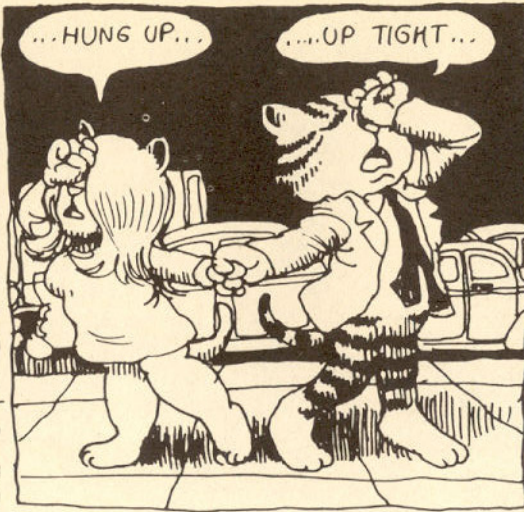
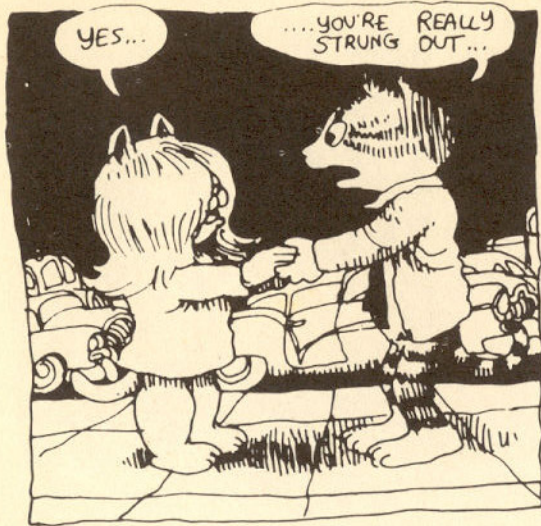
YOU STILL
LOVE HIM!

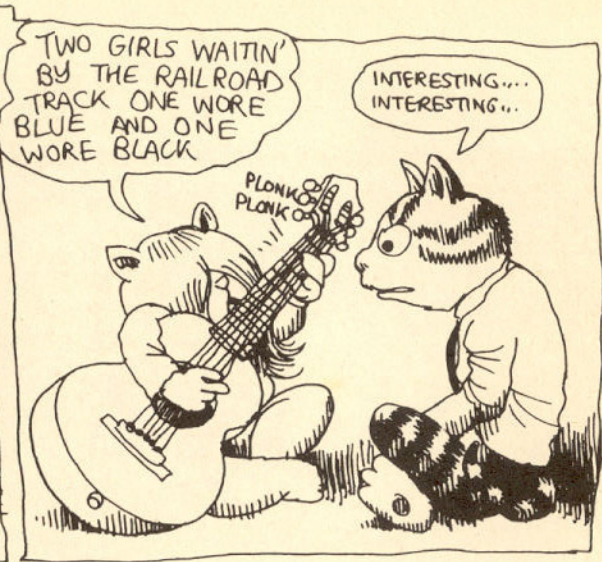
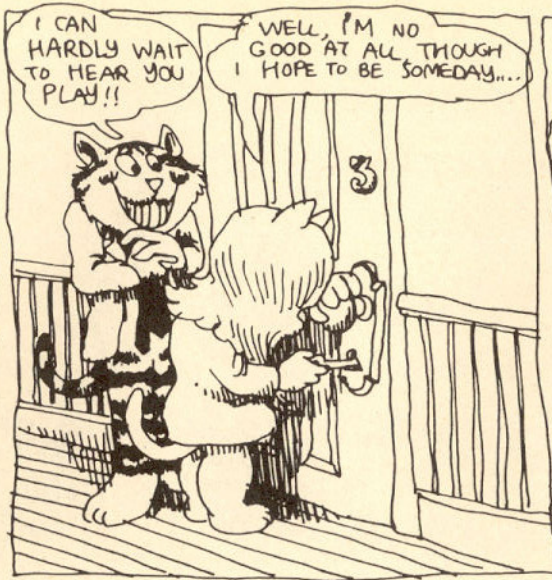


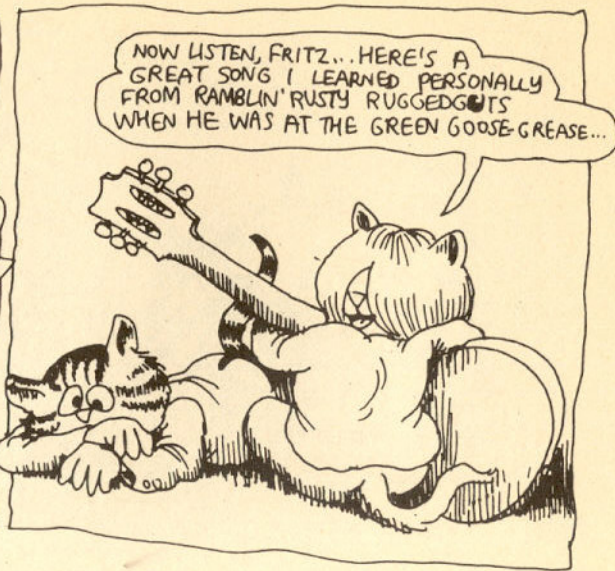
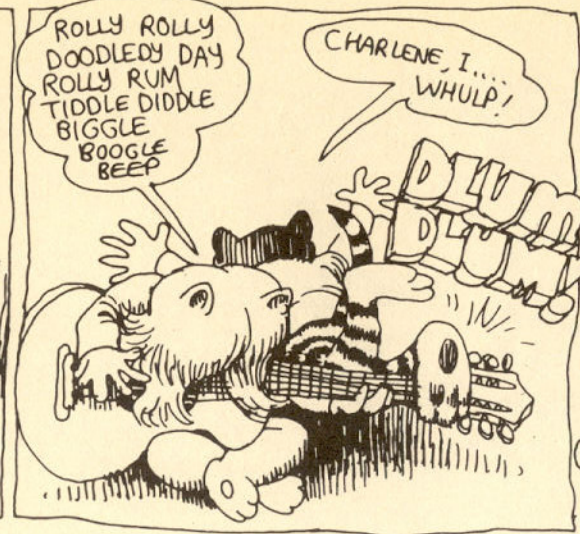
YES....

GOD... YOU'RE REALLY
SPACED OUT ABOUT THE
GUY, AREN'T YOU?

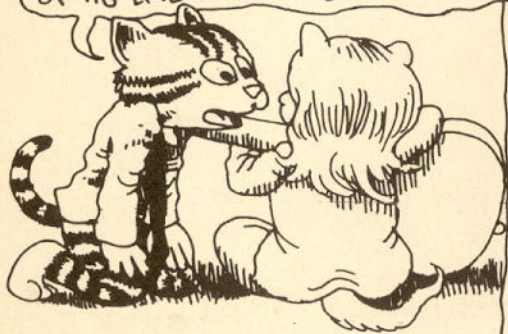




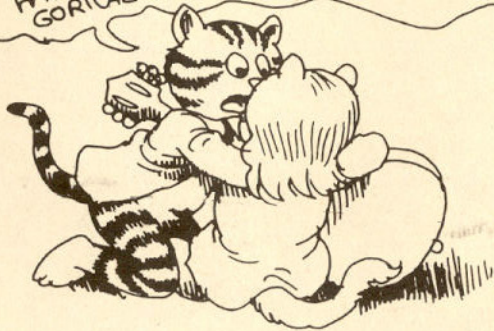




CHARLENE I DONT UNDERSTAND
ABOUT THIS GREEN GOOSE GREASE OR
RUSTY ROT GUT OR JUNIPERS OR
RAILROAD TRACKS OR ANY OF
THIS ROLLY ROLLY RUM DUM STUFF
ITS ALL VERY METAPHYSICAL AND OUT
OF MY LINE COMPLETELY BUT FOR CHRIS



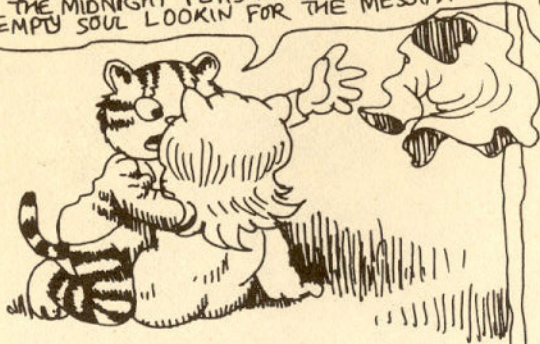
WHEN THE AIR IS FULL OF ABSTRACTS
LIKE LOVE AND SEX AND ALL THAT VERY
ANXIOUS SORT OF WHAT'S GOING THROUGH
HER OR HIS MIND KIND OF CRAP AND
EVERYBODY'S THINKING WHAT WOULD GESHTALT
HAVE DONE IN A NIHILISTIC FANTASMA-
GORICAL MESS LIKE THIS AND MOUNTAINS ALL



OF PAPERS AND NOTES AND PROFESSOR GOAT ARE
SWEEPED AWAY BY YOUR SWEET LITTLE ARMS AND
LEGS GOD AND VISUAL CHEMISTRY NEO-
CLASSICISM SOCIAL EVOLUTION ARE COLLECTING
DUST ON THE BIG DESK BY THE REFRIGERATOR
IN THE MAGIC OF THOSE TENDER BREASTS
I KNOW THE SUN GONNA SHINE IN MY
BACK DOOR TOMORROW AFTER I'VE FLUNKED
ALL MY EXAMS..



I'M ON MY WAY TO FREEDOMLAND,
CHARLENE, TRY TO DIG WHAT I'M SAYING,
IT'S LIKE YOU'RE ON THE SAD SAD SAD
TRAILWAYS BUS OR WALKING THROUGH
THE MIDNIGHT FLATS IN YOUR ACHING
EMPTY SOUL LOOKIN FOR THE MESSIAH AND



YOU CANT EVEN BE YOURSELF BECAUSE YOU
WATCHED ROY ROGERS ON TELEVISION
WHO WASNT EVEN THE MESSIAH AFTER
ALL AND AT LAST YOU COME TO THE
CATHEDRAL OF THOSE LUSCIOUS THIGHS
THE ALTAR OF THAT PRECIOUS NAVAL AH



CHARLENE YOU TAKE OUT YOUR HYMN BOOK
AND SING PRAISES NEARER MY GOD TO THEE
YES CHARLENE OH SWEETNESS
GOD I'M A SINISTER UNDERWORLD CHARACTER
I KNOW THE GREAT GOOEY GOODNESS MELTS
BUT GOD MOUTH NOT IN YOUR HAND--AH...
CHARLENE ... CHARLENE ...



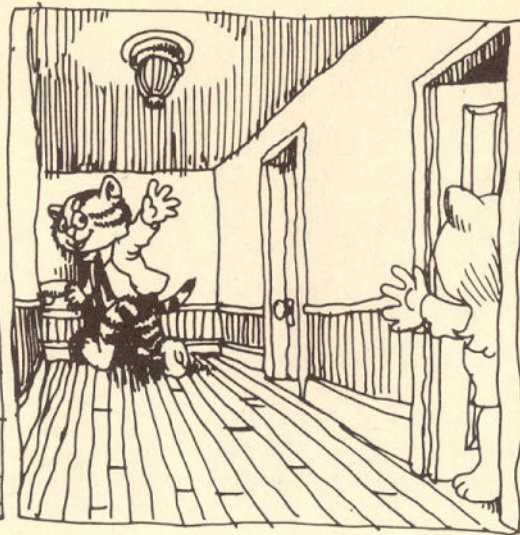
OH FRITZ... YOU'RE THE MOST
BEAUTIFUL PERSON I'VE EVER
KNOWN!!

LAUNDR

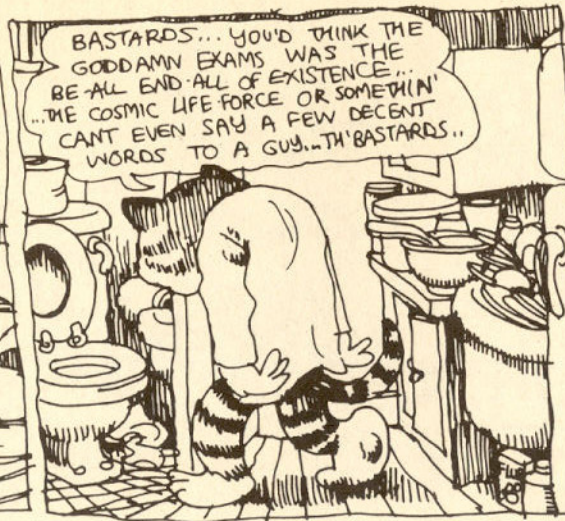
LAUNI

GOODNIGHT
CHARLENE...
MY SWEET
ANGEL!

GOOD-BYE MY LOVE...
HURRY, PLEASE, SO YOU
DON'T CATCH COLD...
GOOD-BYE MY PRECIOUS..







YES...YES... I REMEMBER THE
TIME WHEN IT WAS ALL VERY
INSPIRING AND ENLIGHTENING...
ALL THIS HISTORY AND LITERATURE
AND SOCIOLOGY SHIT...



YOU THINK LEARNING IS A REALLY
BIG THING AN' YOU BECOME THIS
BIG FUCKIN' INTELLECTUAL AND
SIT AROUND TRYIN' TA OUT-INTELLECTUAL
ALL THE OTHER BIG FUCKIN' INTELLECTUALS...



YOU SPEND YEARS AND YEARS
WITH YOUR NOSE BURIED IN THESE
GODDAMN TOMES WHILE OUT THERE
THE WORLD IS PASSIN' YOU BY...



...AN' ALL THE STUFF
TO SEE AND ALL TH' KICKS
AN' GIRLS ARE ALL OUT THERE
AN' HERE YOU SIT UNDER A PILE OF
MOULDY OL' TEXTBOOKS FILLIN'
YOUR HEAD FULL OF JUNK...

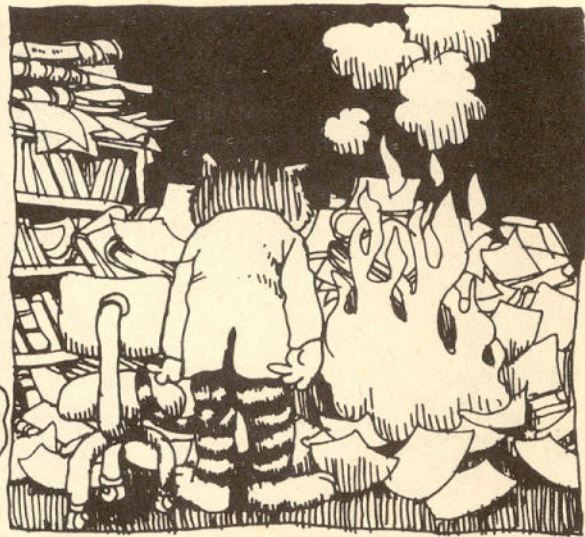


AN' ME A WRITER AND POET
WHO SHOULD BE HAVIN' ADVENTURES
AN' EXPERIENCING ALL THE
DIVERSITIES AND PARADOXES
AND IRONIES OF LIFE AND PASSIN'
OVER ALL THE ROADS OF THE WORLD
AND DIGGING ALL THE CITIES AND TOWNS
AND RIVERS AND OCEANS AND MAKING
ALL THE CHICKS... BY GOD!

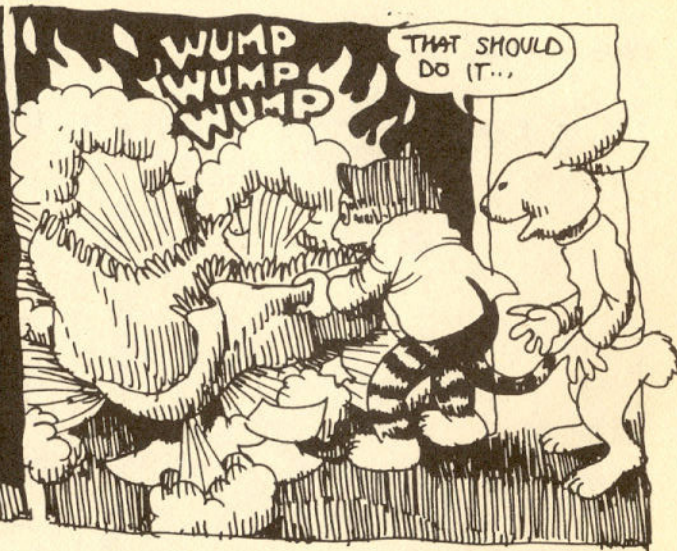
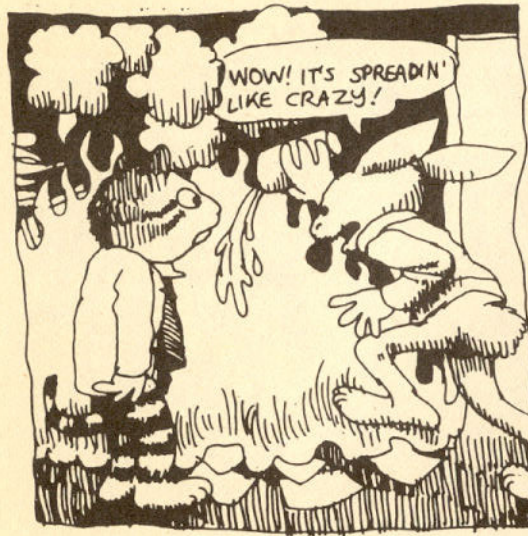


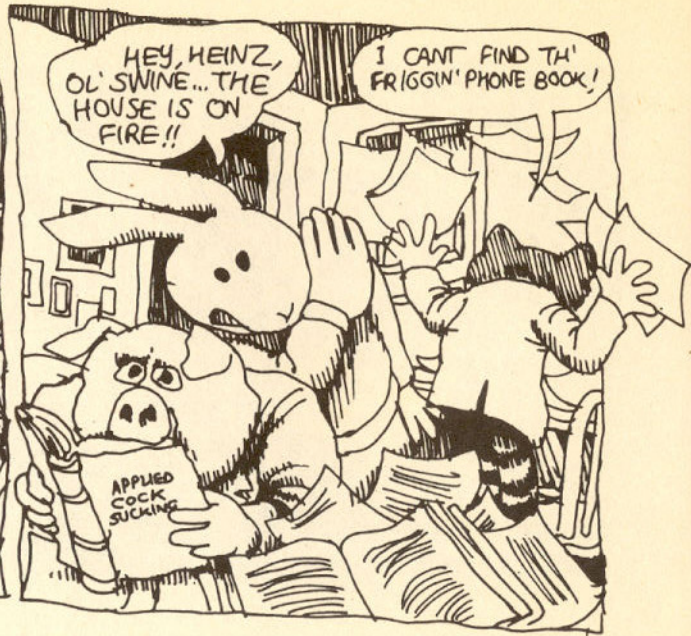
...AS A WRITER AND POET IT IS
MY DUTY TO GET OUT THERE AND
DIG THE WORLD... TO SWING WITH THE
WHOLE FRIGGIN' SCENE WHILE THERE'S
STILL TIME!!! MAN!!

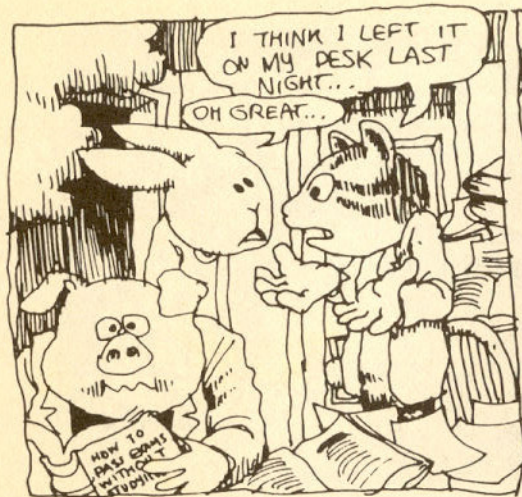


















WHY TH' HELL JA
DO THAT, MAN?

WHAT IS IT
WITH YOU,
MAN?

MY
RECORDS!

MY GUITAR
IS GONE FOREVER!
MY GIBSON CLASSIC!

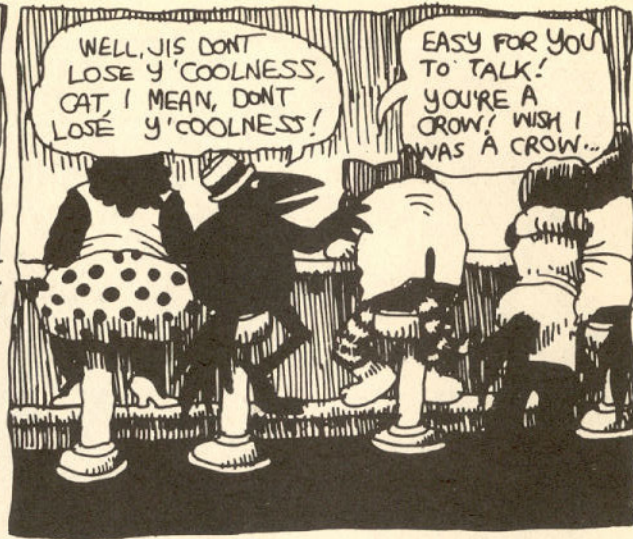
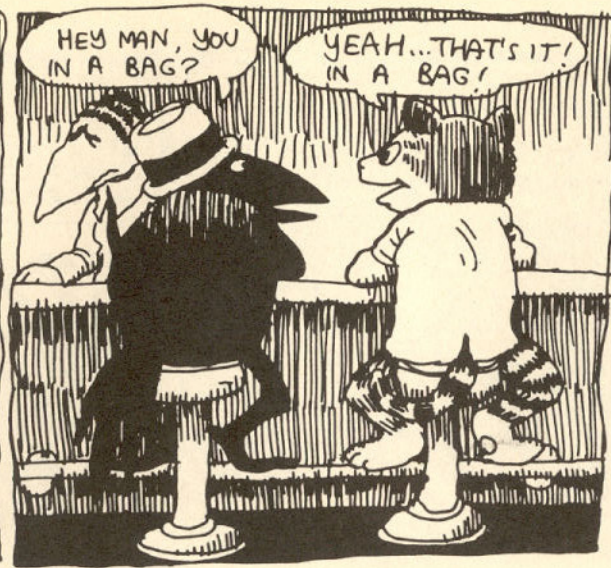
MY RARE BOOKS
ARE IRREVOCABLY
ANNHILATED. YOU
SONUMBITS!

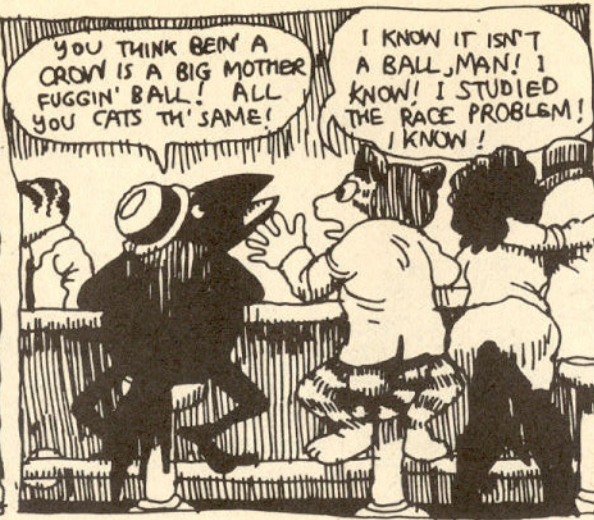
YOU'RE IN PLENTY HOT
WATER, MAN! IF I WERE
YOU I'D SPLIT THE SCENE
MUCHO PRONTO!

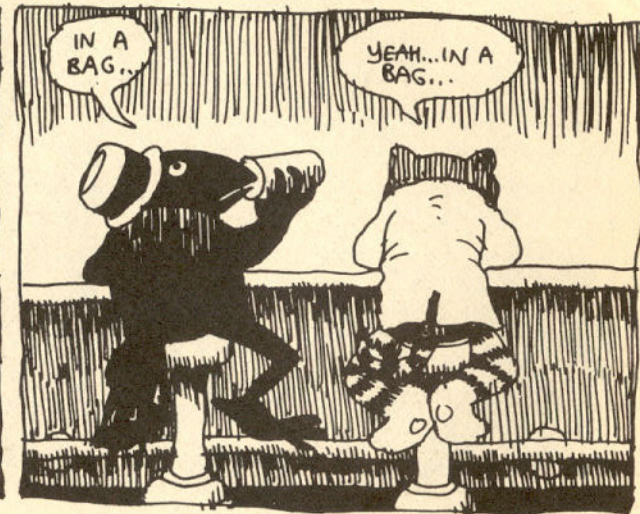
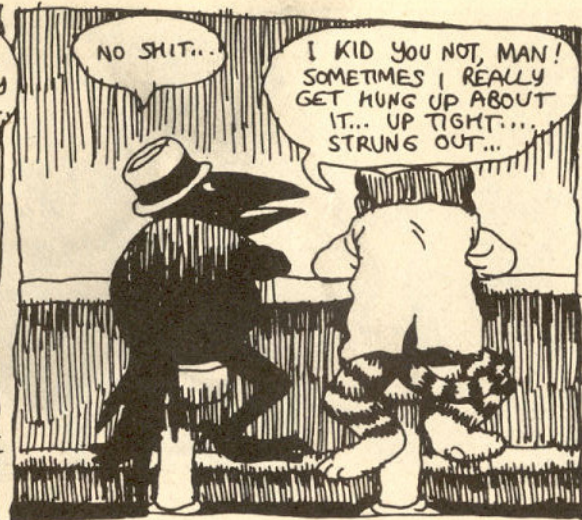
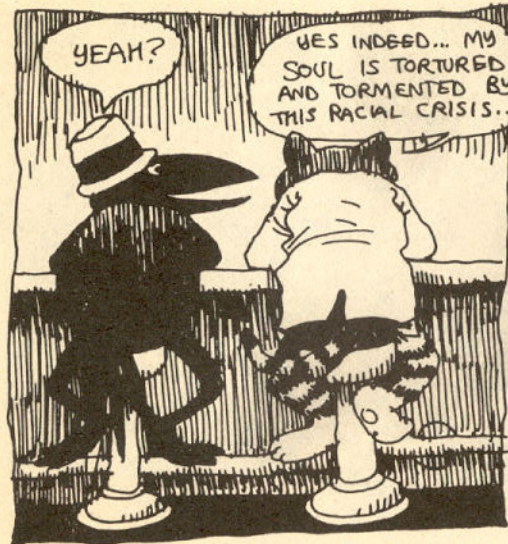
DAMN RIGHT! TH' COPS'LL
BE AROUND ANY
MINUTE!

YEAH... WELL...
... LATER...

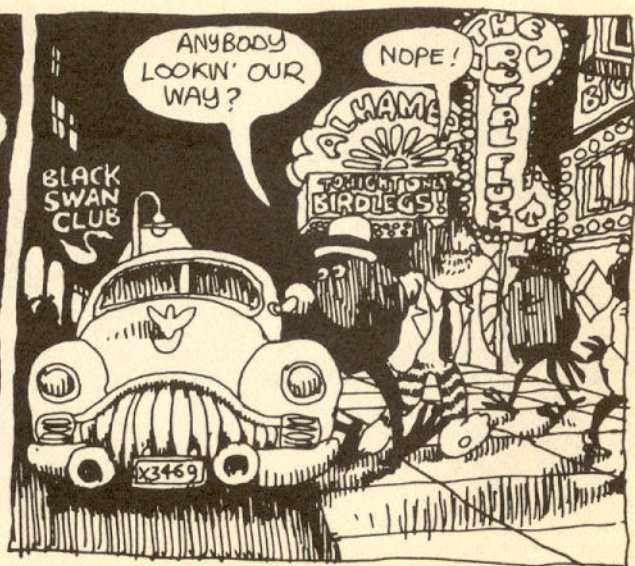
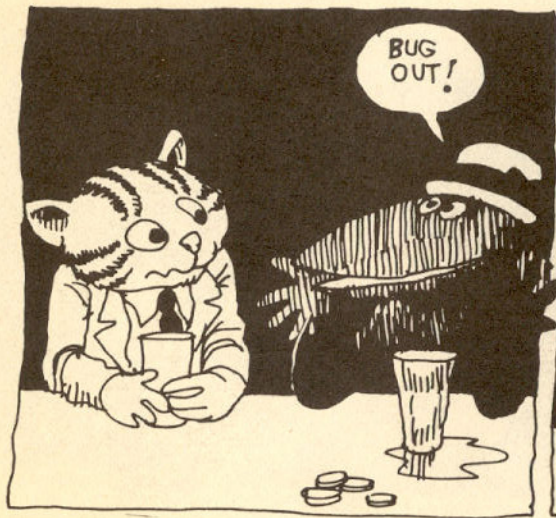
PLAY IT
COOL, FRITZ..

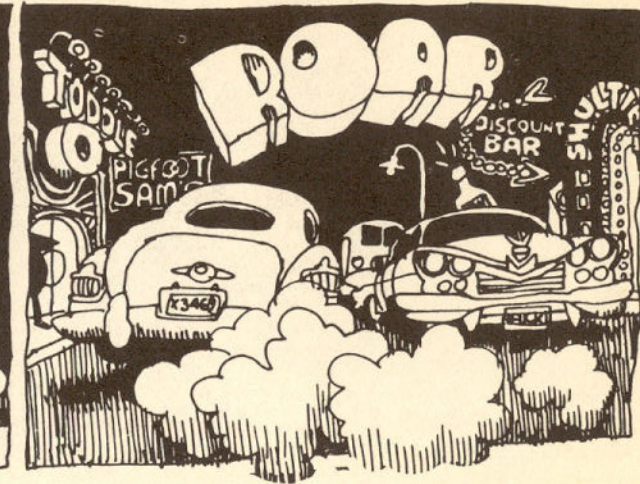
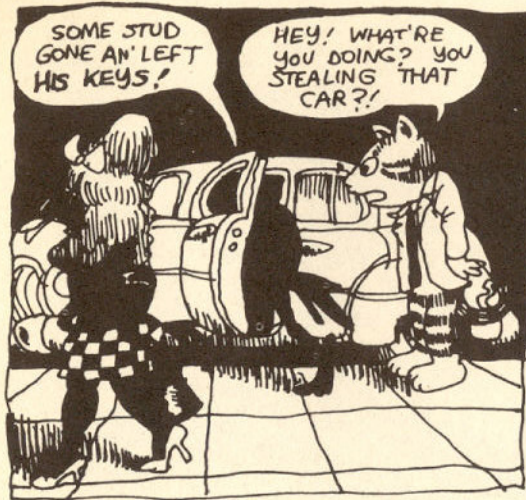


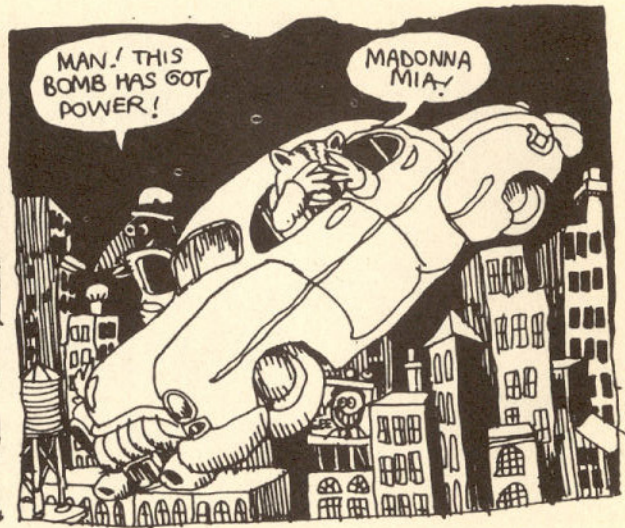
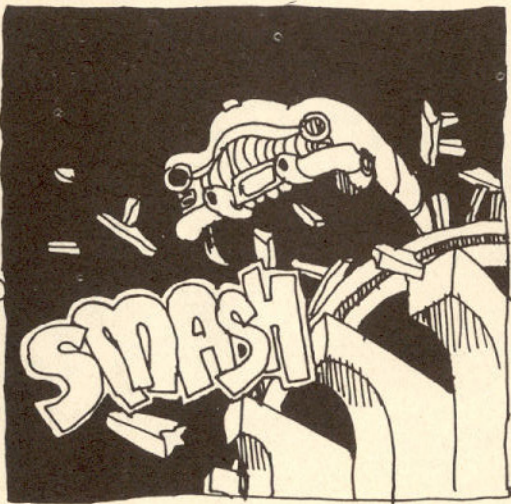
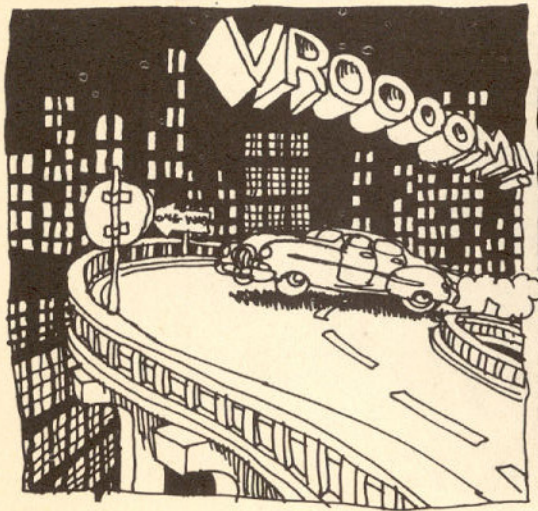












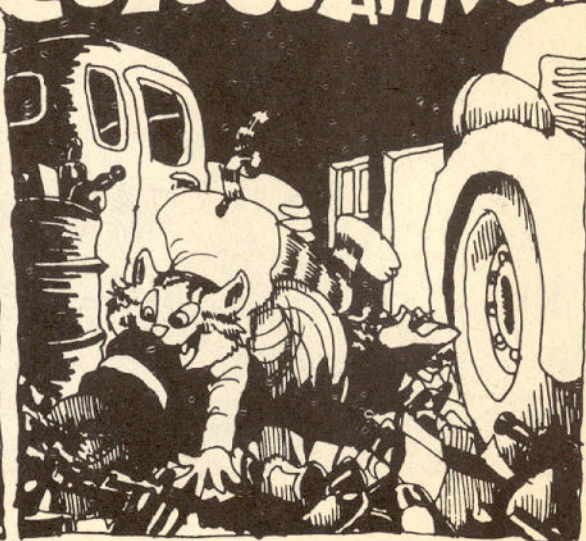








OWAHWAHH PHONK SQUEEZOW AMVOM







COME THE
REVOLUTION
THERE GONNA BE
NO MORE
LIMOUSINES!

COME THE
REVOLUTION
THERE GONNA
BE NO MORE
STRAWBERRIES
AND CREAM!

WHAT'S
GOIN' ON
HERE?

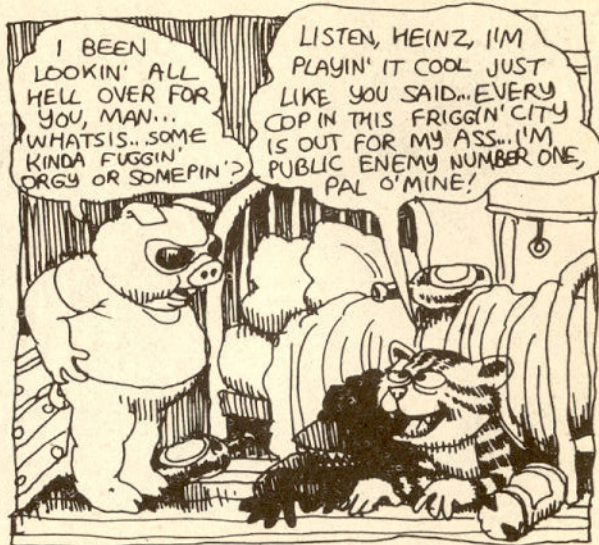
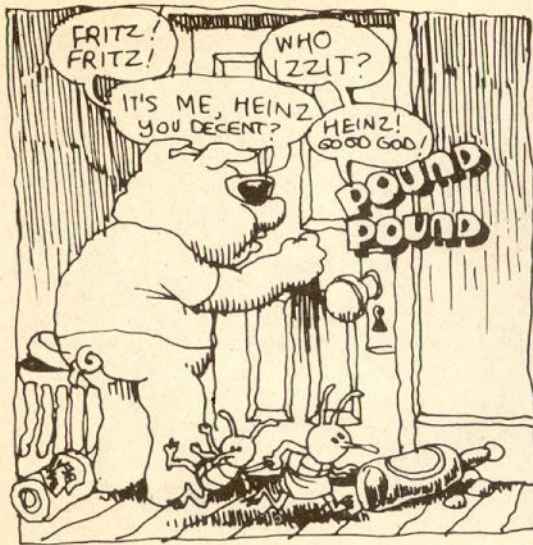
THERE HE IS! HE'S THE ONE
WHO KEEPS THE BOSSES IN POWER!
HE'S THE ONE WHO'S HOLDIN' YOU DOWN!
THE SPIKED BOOT OF CAPITALISM!
THE IRON THUMB
ON THE HEADS OF
THE PROLETARIET!

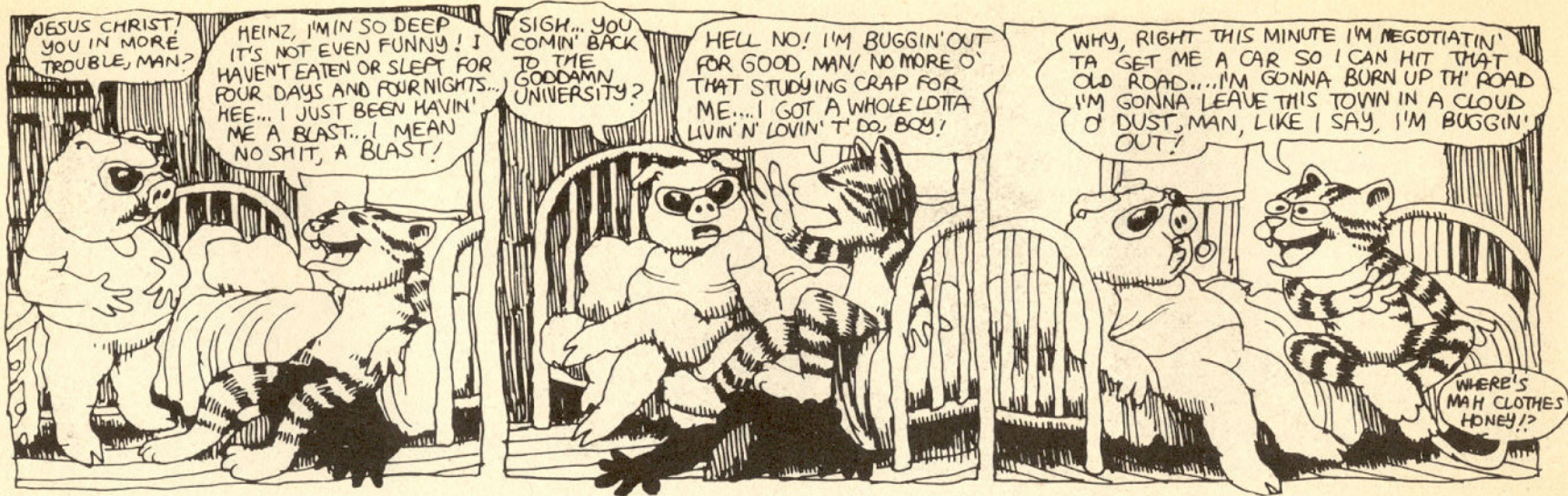
OKAY, STEP ASIDE!
LET ME THROUGH!

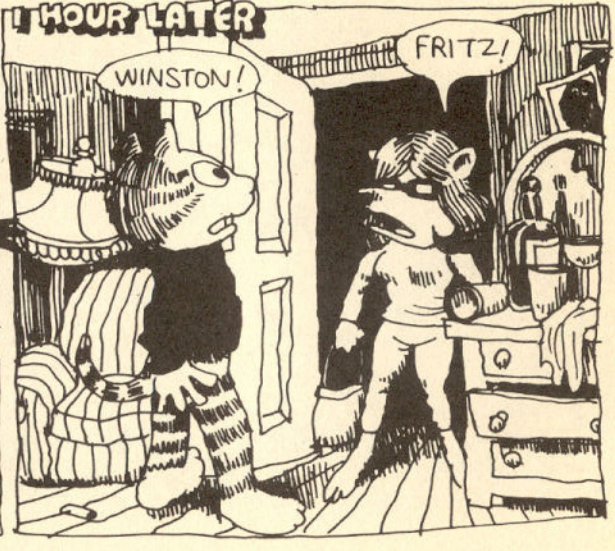
LET'S GO, YA
COMMY RAT!













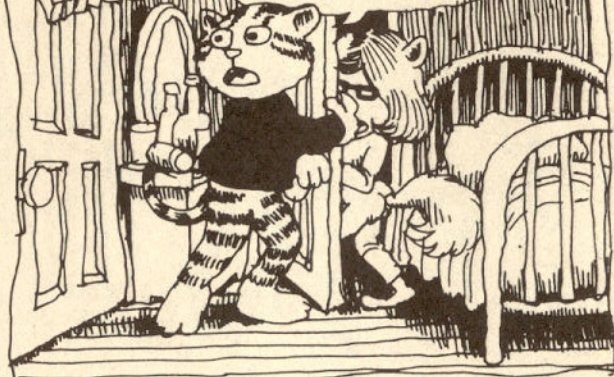
THE SOUL OF A
POET IS FOREVER
CURSED WITH THE
QUEST TO SEE WHAT'S
OVER THE NEXT HILL!
TO DISCOVER ALL THAT
IS HIDDEN BEHIND THE
NEXT BEND
IN THE ROAD!

OH FRITZ!
FRITZ! I
WANT TO GO
WITH YOU!



KNOCK
KNOCK

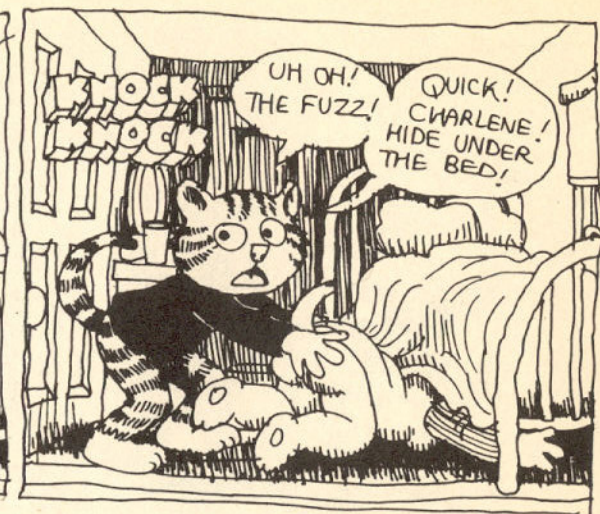
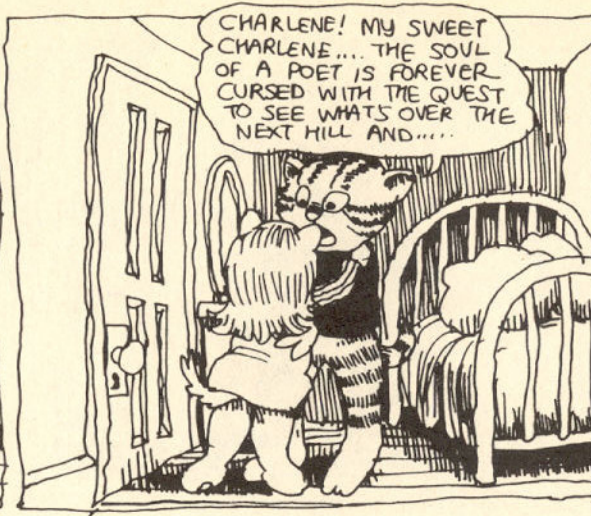
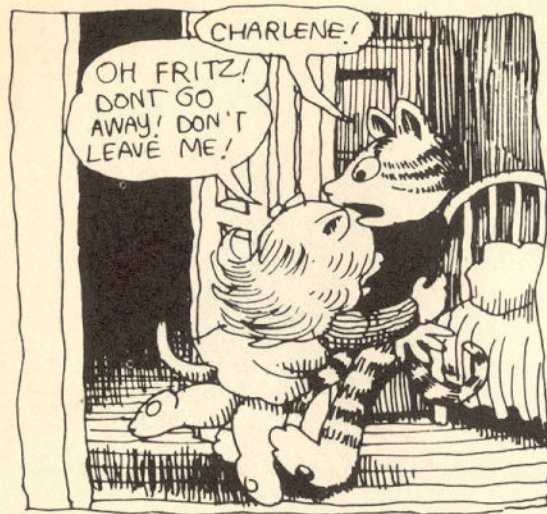
UH OH! THAT
MIGHT BE THE FUZZ!
QUICK! GET IN THE
CLOSET, WINSTON!

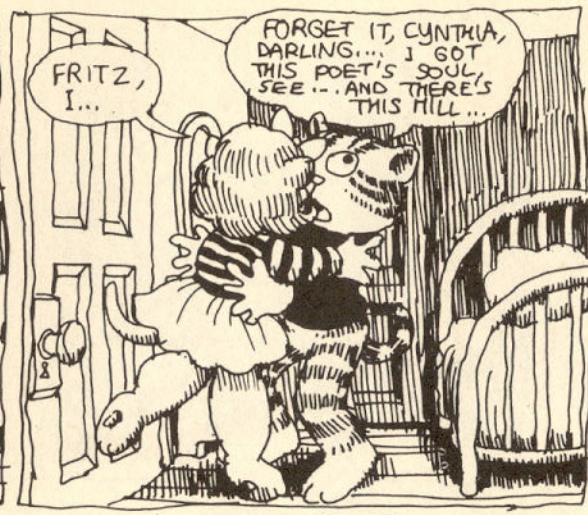
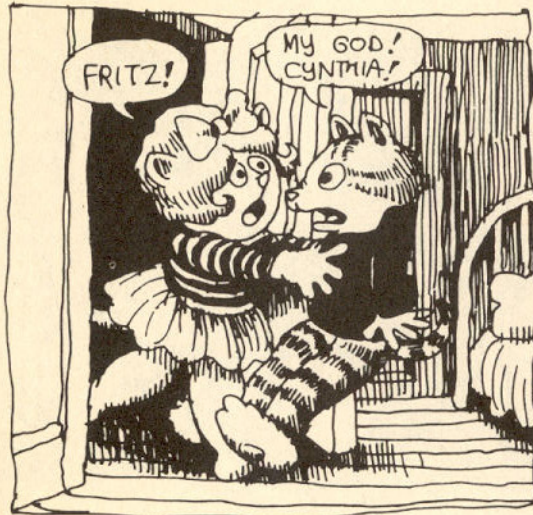


FRITZ, MY
LOVE! LET
ME IN!

WHO IS IT?
WHO'S THERE?

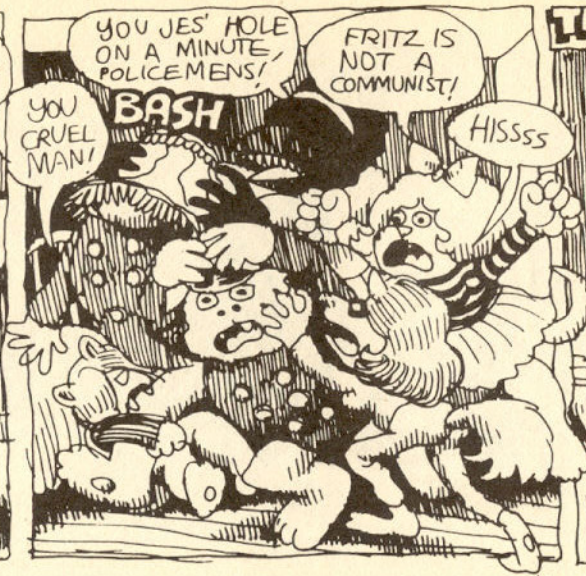
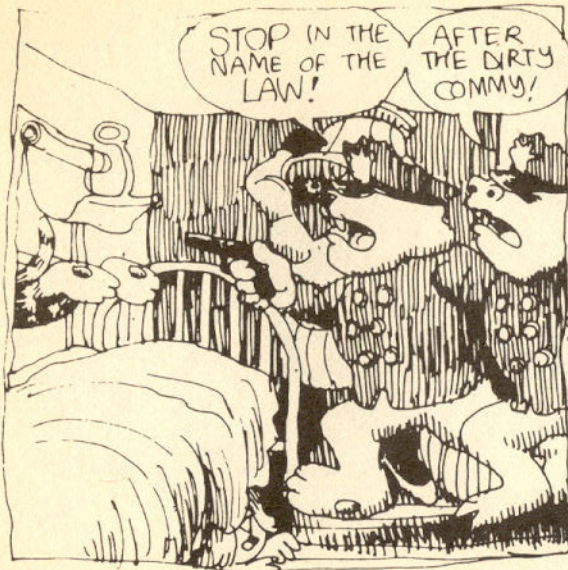



















OH YOU'RE SUCH A
CHILD! SUCH A
SELF-CENTERED,
EGOTISTIC CHILD!

LOOK, IF YOU'RE
GONNA TALK ABOUT
MY GARBAGE CAN THAT
WAY, YOU CAN JUST
GET THE HELL OUT!

THIS IS DISGUSTING!

LISTEN, FRITZ...ARE
YOU STILL GOING TO
BUG OUT OR NOT?

ARE YOU
KIDDIN', TOOTS? I
GOT NO CHOICE
AT THIS POINT!
I'M AN OUTLAW....
A RENEGADE....
A THREAT TO THE
PUBLIC SAFETY....
A CAT WITHOUT A
COUNTRY!

MY NAME AND FACE
ARE SYNONYMOUS
WITH EVIL... EVERY COP
HARBORS A PASSIONATE
HATRED OF ME IN HIS
HEART... MOTHERS TELL
THEIR CHILDREN TO
BE GOOD OR OLD FRITZ
THE CAT WILL—

OH STOP
IT! YOU'RE
RIDICULOUS!
YOU'RE MAGNIFY-
ING THE SITUATION
COMPLETELY
OUT OF
PROPORTION!

YOU THINK
SO, DO YOU?

LISTEN TO ME,
WILL YOU? I'VE
GOT A CAR AND
SOME MONEY... I
CAN GET ALL THE
THINGS WE'LL
NEED AND WE
CAN LEAVE RIGHT
AWAY!

OH... OKAY...

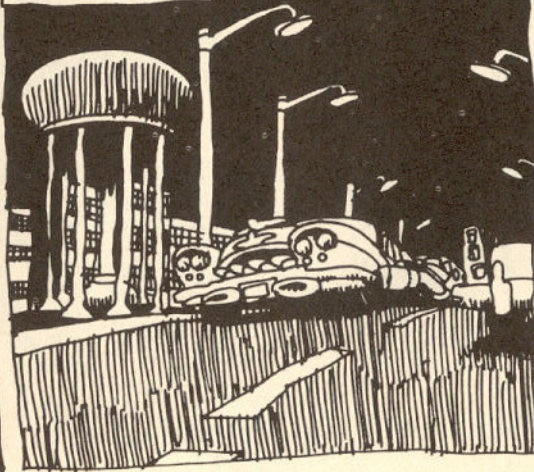
WE CAN GO OUT TO THE
COAST... I'LL GET A GOOD
JOB AS A PRIVATE SECRETARY
AND YOU CAN WORK ON
YOUR POETRY AND ALL...

OH....
OKAY...

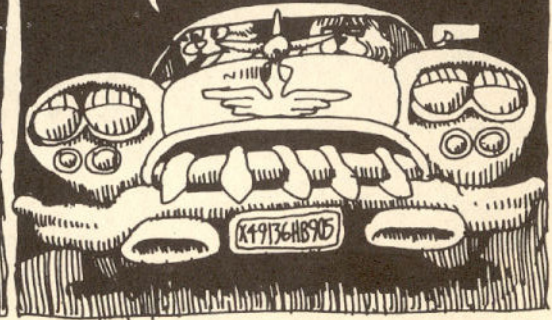
WE CAN GET MARRIED
AND RENT A NICE LITTLE
PAD IN FRISCO AND
DIG THE SCENE OUT
THERE.... IT'S SUPPOSED
TO BE A GREAT TOWN!

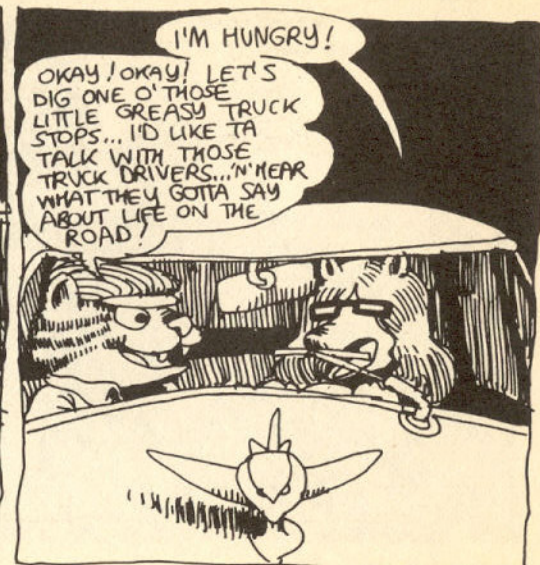
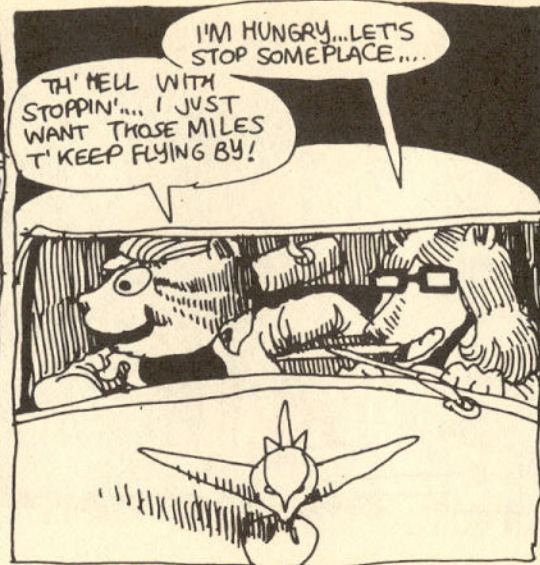
YEH....
OKAY....

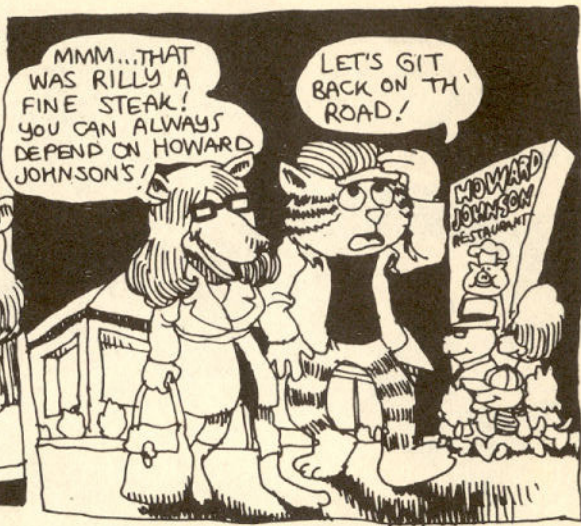
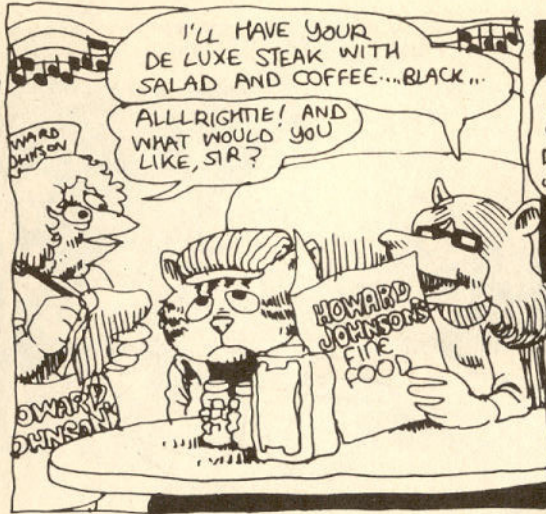
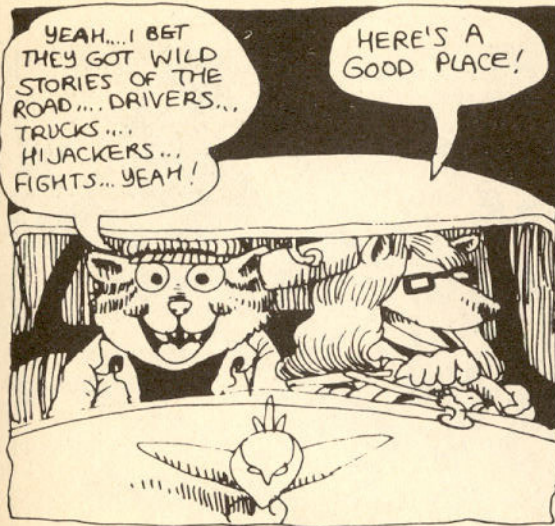
AND SO...

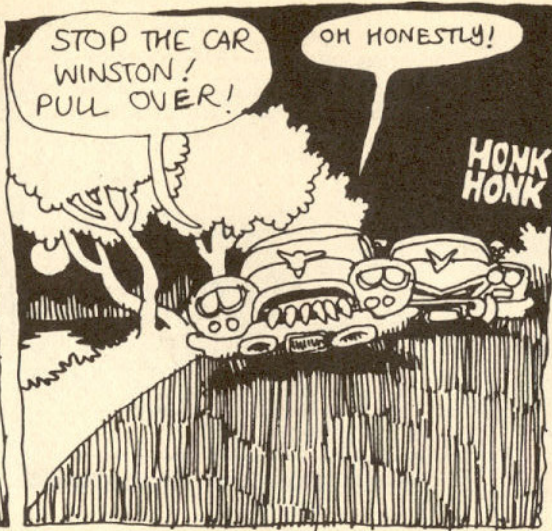
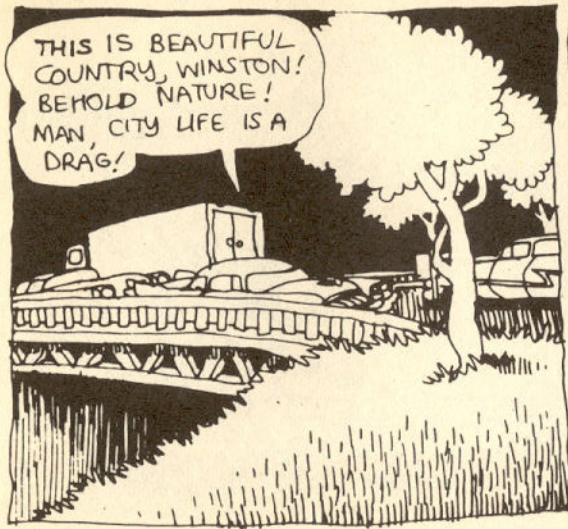


AHH WINSTON! MY LOVE!
AT LAST WE'RE ZOOMIN' DOWN
THAT OL' LONESOME HIGHWAY!
AHH, IT'S WILD!

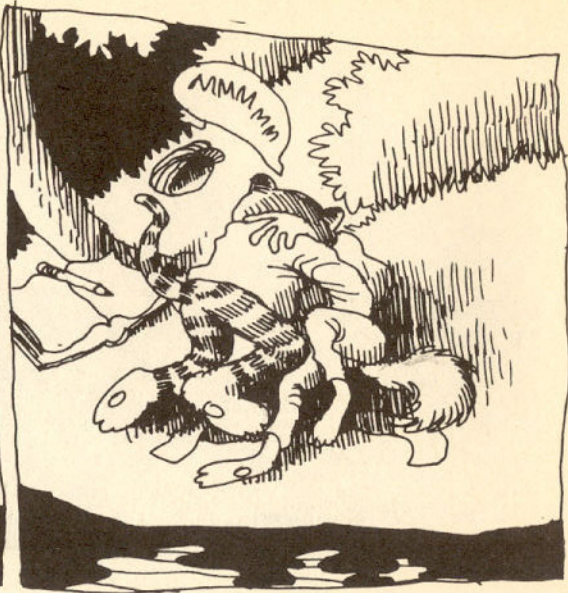


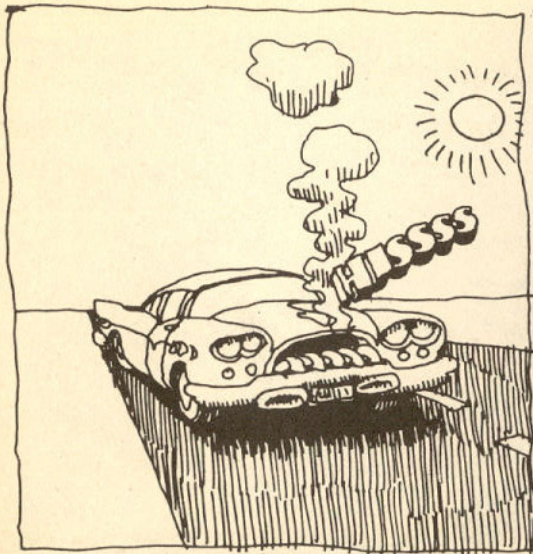








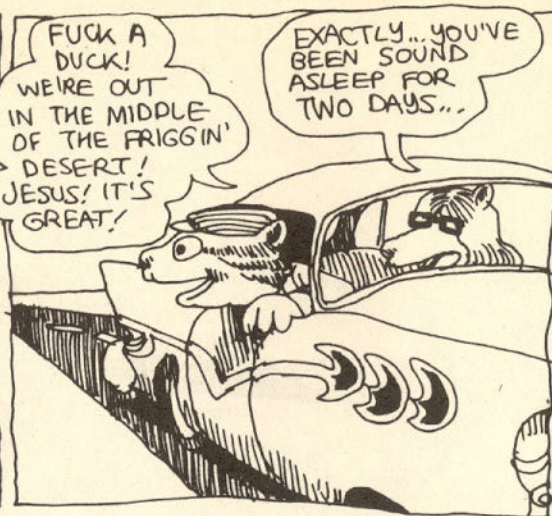






FRITZ... THE CAR IS BROKEN DOWN... AND I CAN'T -

HUH? WHERE ARE WE?



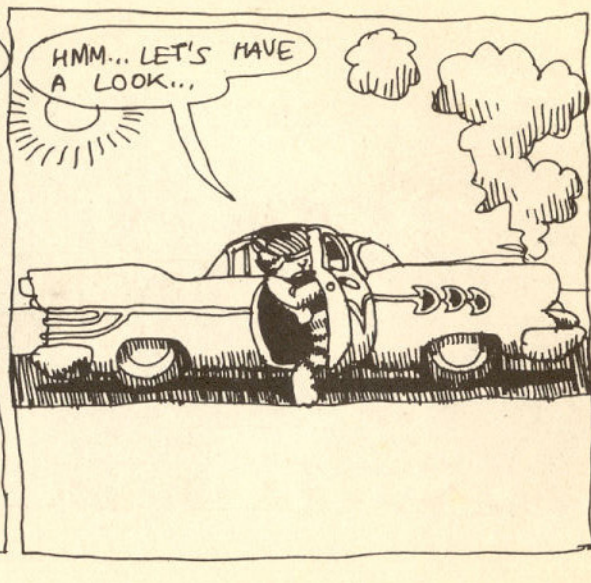
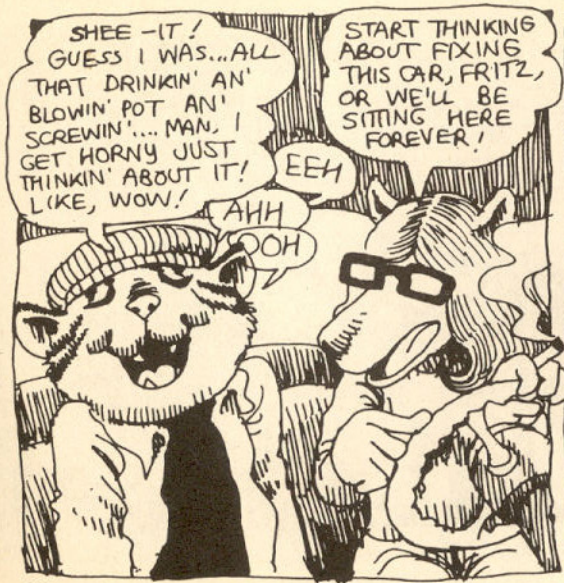
FUCK A DUCK!
WE'RE OUT IN THE MIDDLE OF THE FRIGGIN' DESERT!
JESUS! IT'S GREAT!

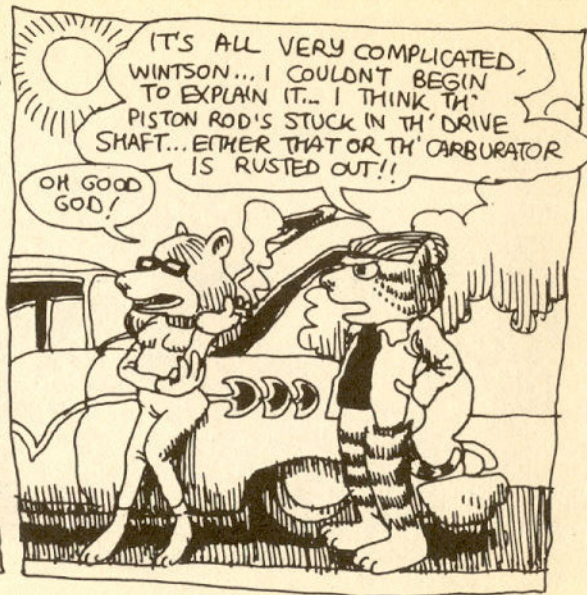
EXACTLY... YOU'VE BEEN SOUND ASLEEP FOR TWO DAYS...

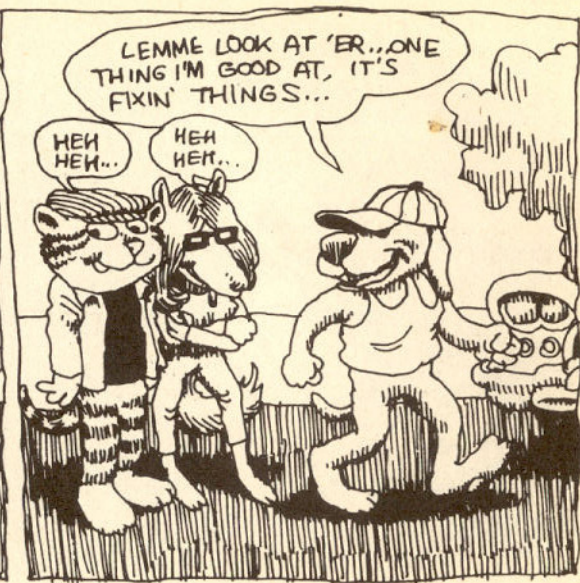
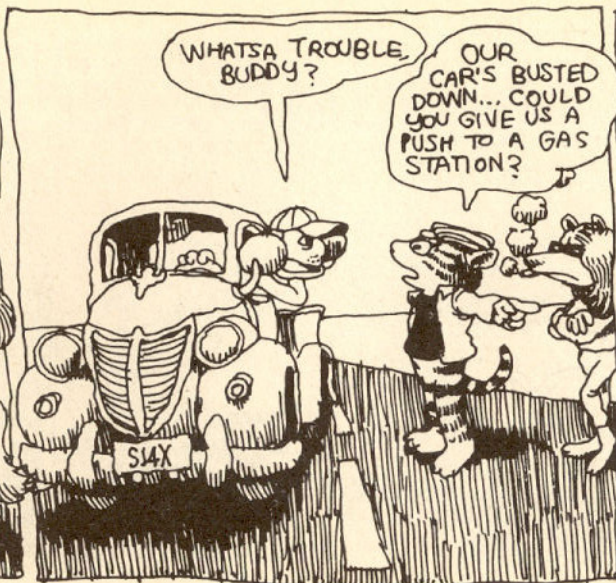


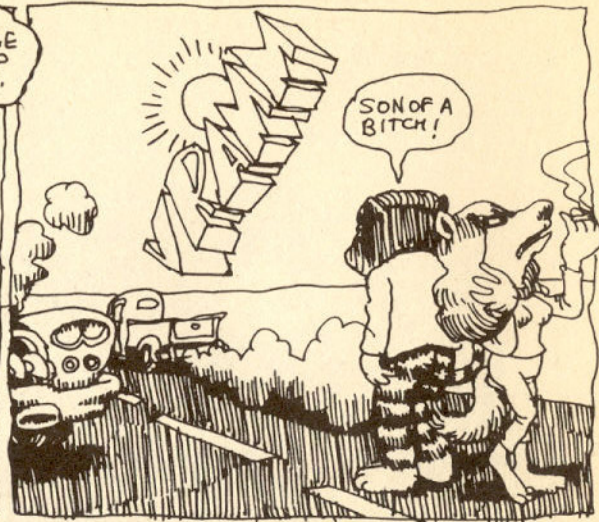
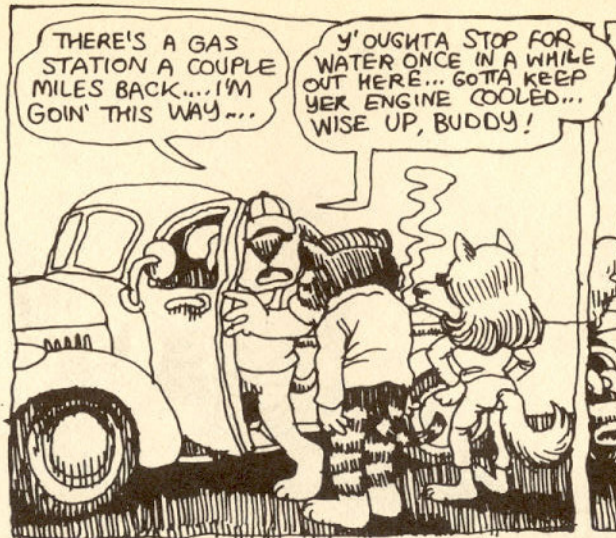
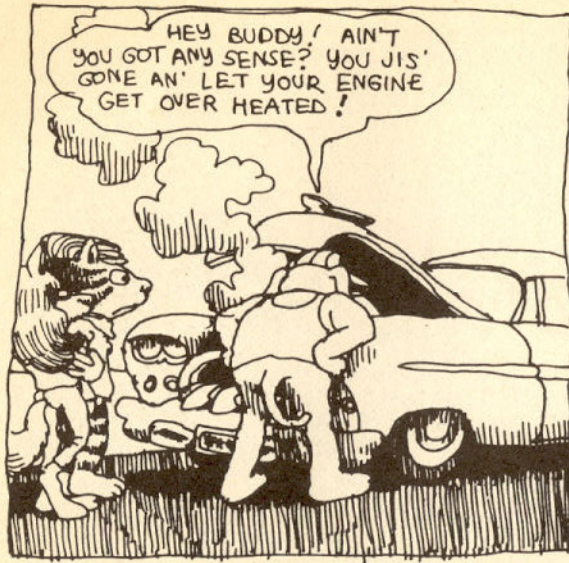
WHAT!?

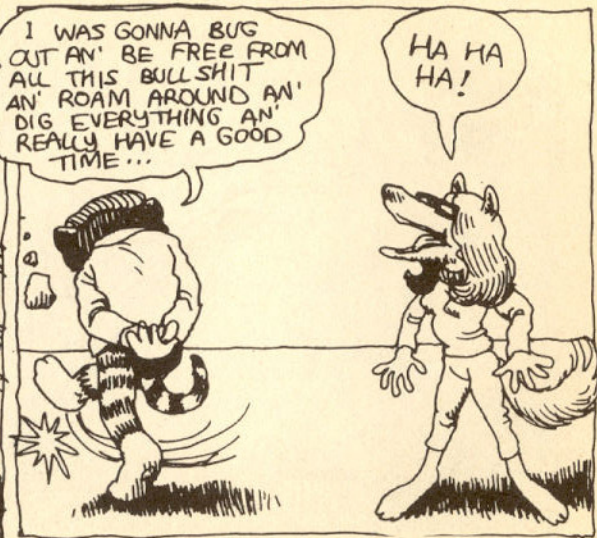
TWO DAYS! YOU REALLY MUST'VE BEEN DRAGGED OUT AFTER YOUR BIG BINGE!

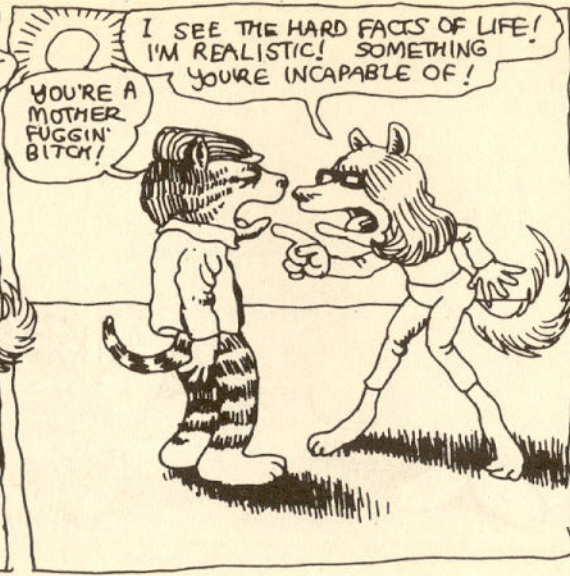


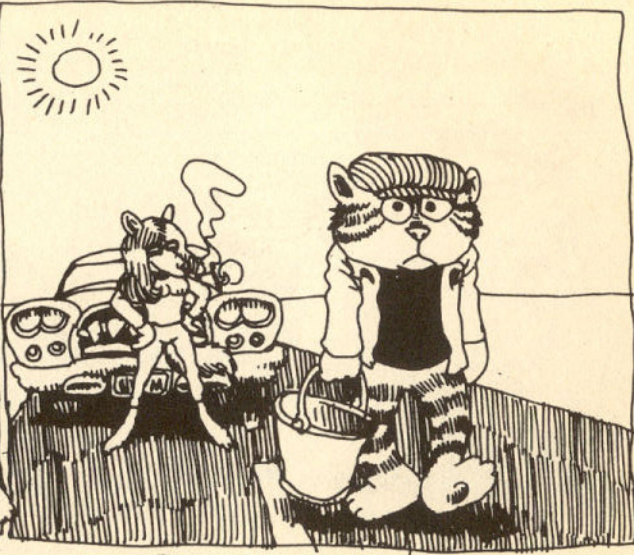


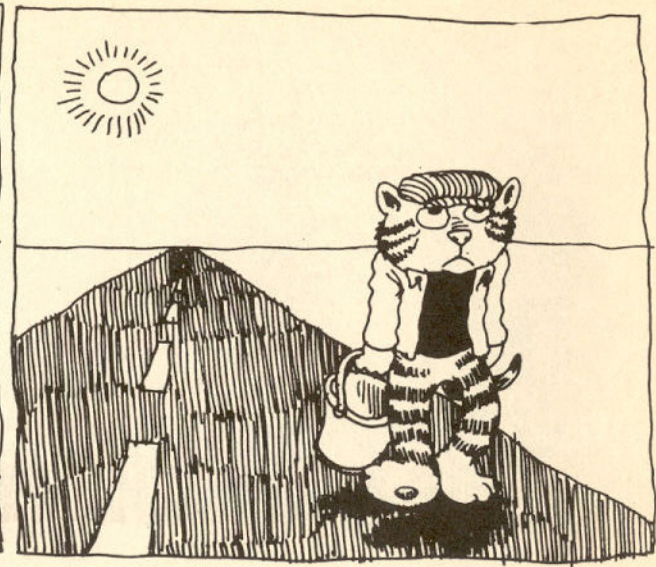
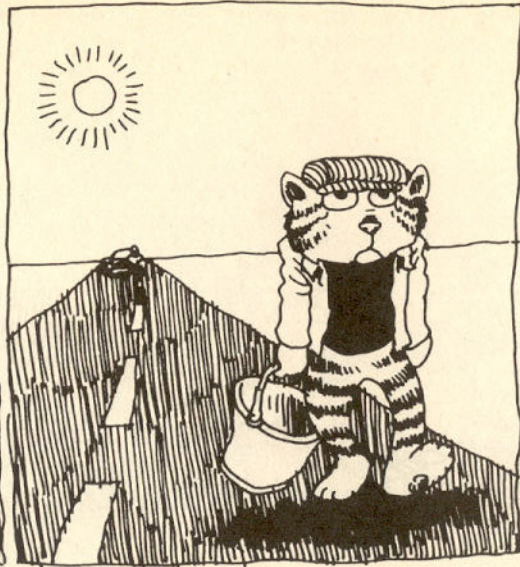


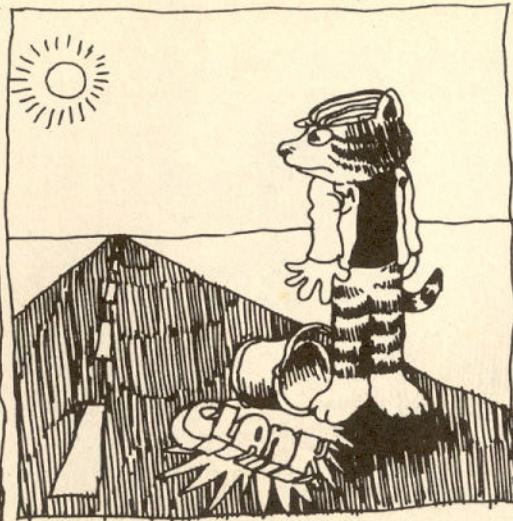
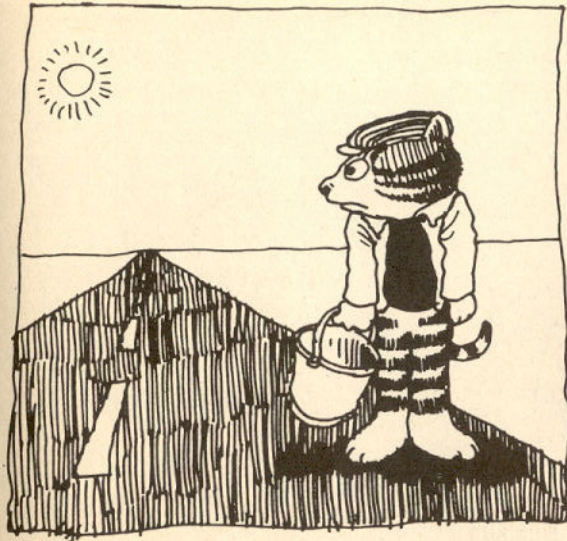


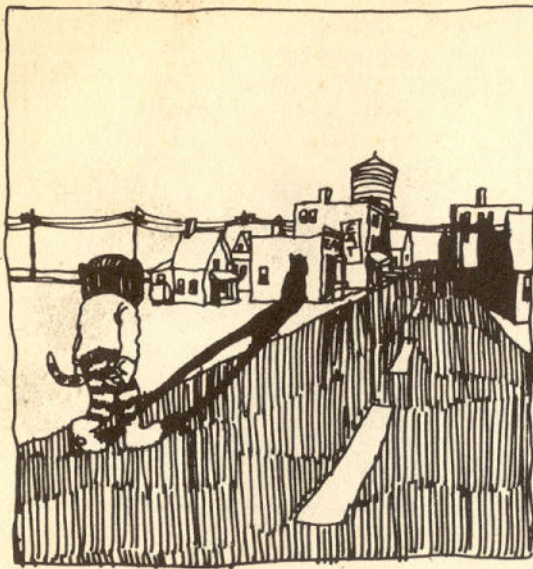


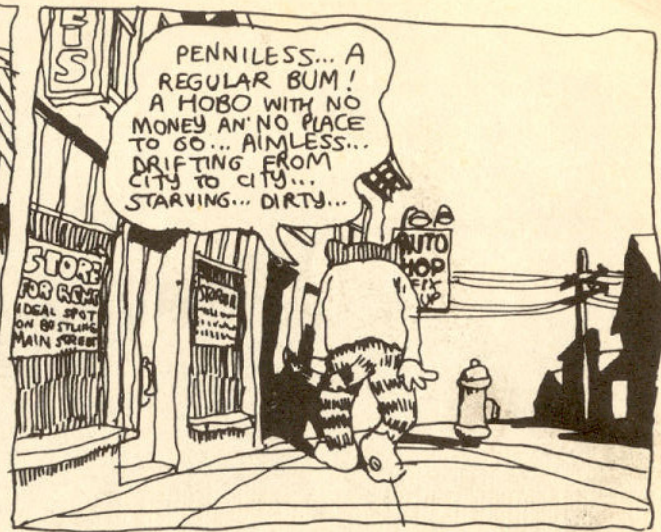


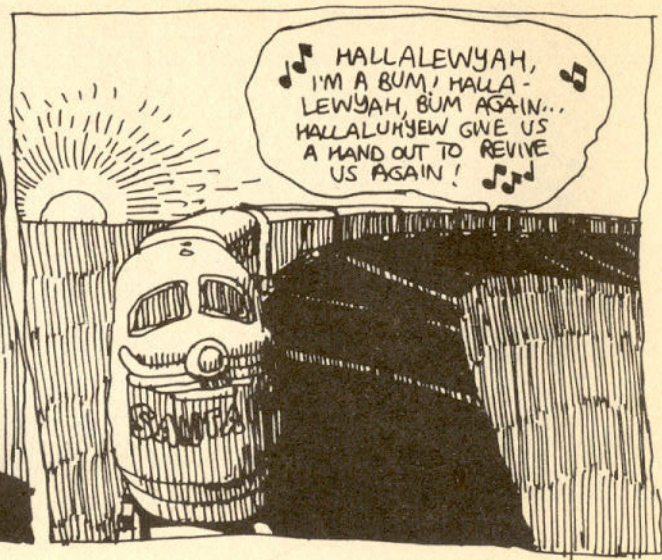


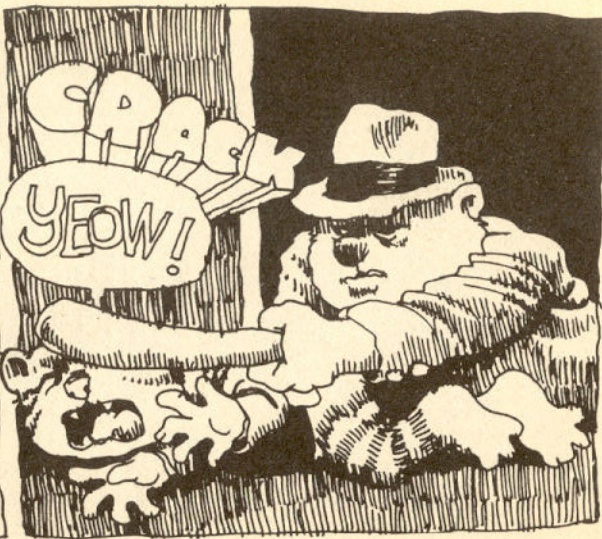
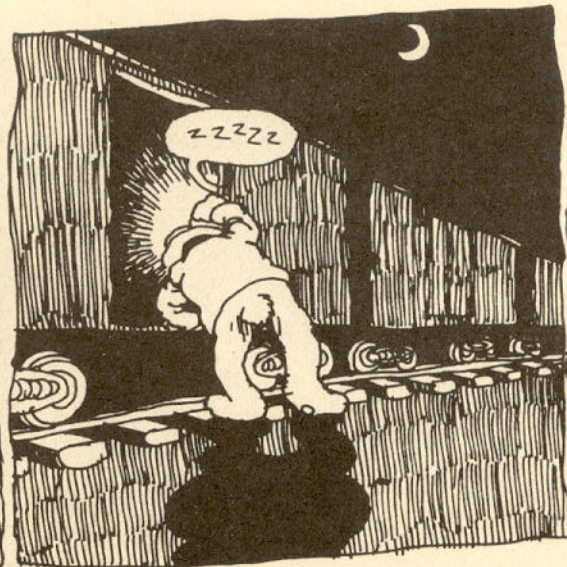


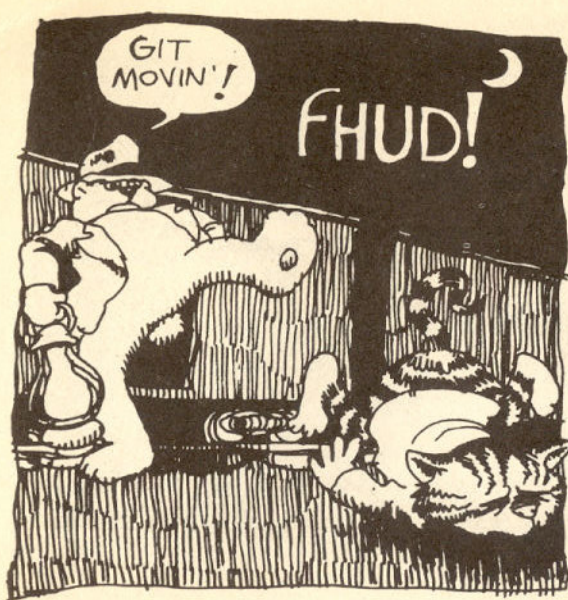


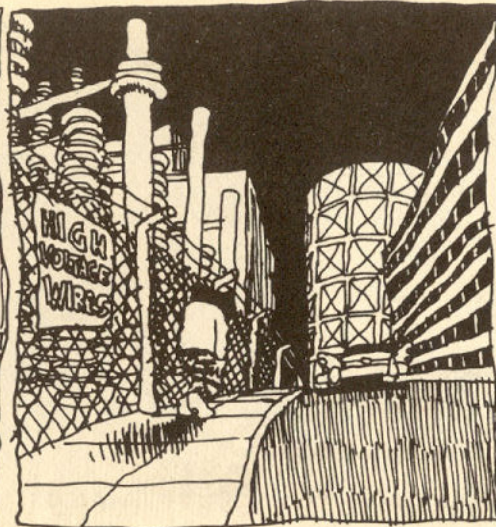


















FRITZ BUGS OUT

Robert Crumb

See the
Full-Length
Animated Movie
FRITZ THE CAT,
A Steve Krantz
Production

NNYAAH!
NNYAAH!





The Last Word in Comics!



XYZ comics

50¢







DOOZY!



DONT STOP
NOW, BOYEE!



O O B E Y O B B A
O O B O P O O B O P S H B O P
U H - O O B L E D E E O O B A O O B O P
O O B O P S H B O P B I P I O K E E E Y O P
U H - O O B I D E E Y O P S H B O P
O O H Y A K O O O O H Y A K O O

I'M WILD
ABOUT HORNS
ON AUTOMOBILES
THAT GO DA DA
D'DA D'DA DAA!!



I WONDER
WHAT KINDA
MUSIC THEY GET
DOWN THERE!

I DUNNO,
BUT IT BETTER
BE GOOD!

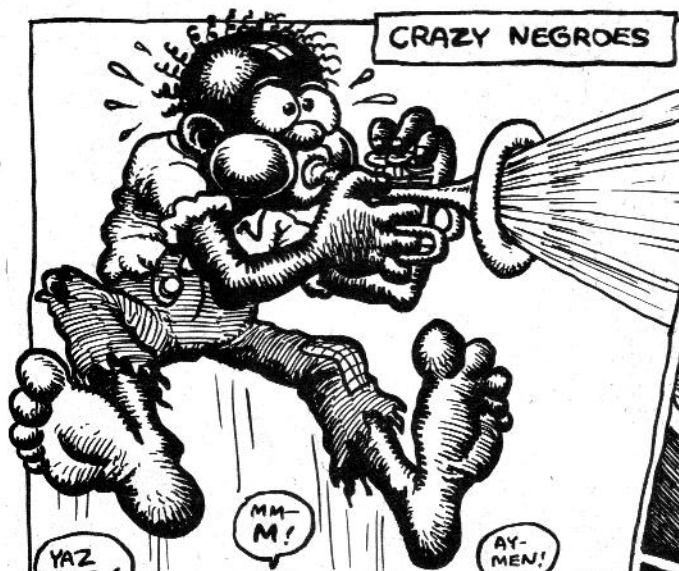
YEAH!



DUM DE
DUM

EEEEEEK

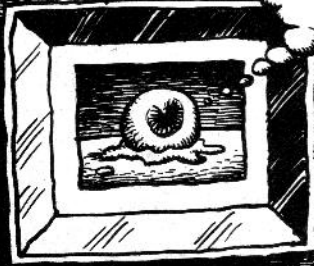






GONE-MAD-BEAT-HOLY-COMIC-OROON!

000000 ☆ ☼ ** 000 @
*** ☆ !!! \$ & ☽ * MMM !!!



EL CRUMBO '72

IN GOD
WE
TRUST

THE END
IS AT
HAND





HELLO
BEAUTIFUL
HOW'DJA GET
SO BEAUTIFUL

AW!

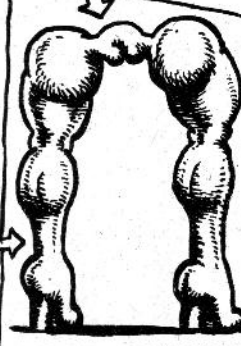
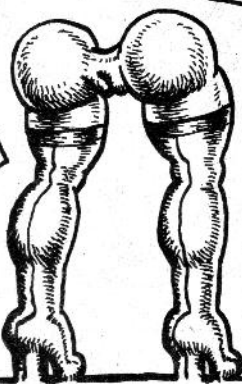
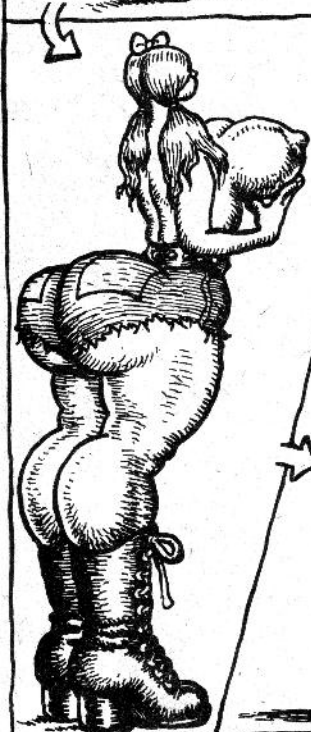
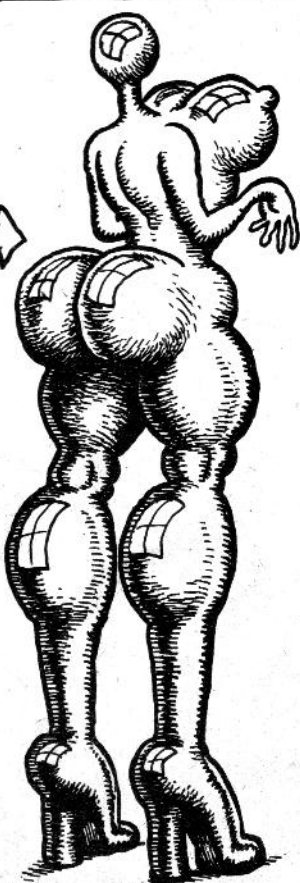
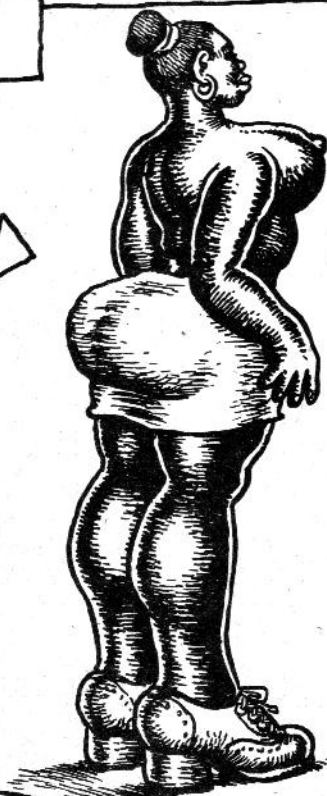
UHH!

AIN'T WE CRAZY?



OH IT'S ABSURD

GIRLS GIRLS GIRLS



**BO BO
BOLINSKI**

in
"DOWN AT THE
NEIGHBORHOOD
BAR"



FIVE O'CLOCK



IT'S NOT
WHAT YA KNOW
IN THIS WORLD,
IT'S WHO YA
KNOW THAT
COUNTS!

YUP!
YOU
BET!

SIX O'CLOCK



I HAVE A LOVELY
WIFE AN' TWO
BEAUTIFUL
CHILL'R'N...

'AT'S
REAL
NICE!

EIGHT O'CLOCK



BO BO... I JIZ
WANNA TELL YA... I
JIZ WANCHA TA KNOW...
BO BO... I JIZ 'WANNA
GET ONE THING
STRAIGHT...

GRUNT...
BELCH!

TEN O'CLOCK



I DON' GIVE A
FUGGIN' GODDAMN
WHAT ANY O' THESE
FUGGIN' SHITS
THINK... I'LL...
PLPHHAW...

AT'S
RIGHT,
PAL...

TWELVE O'CLOCK



CLOSING TIME



OKAY, BUDDY,
WE'RE LOCKIN' UP!
LET'S GO!

GO HOME 'N'
SLEEP IT OFF!

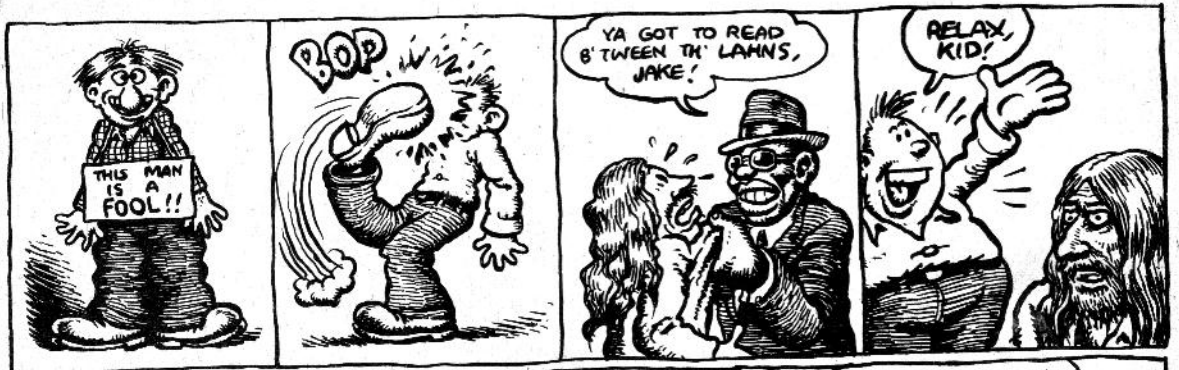


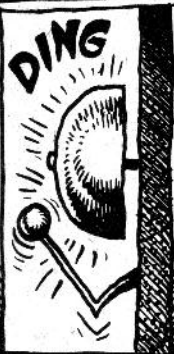
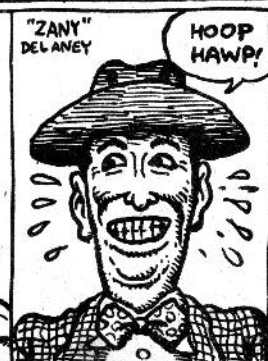
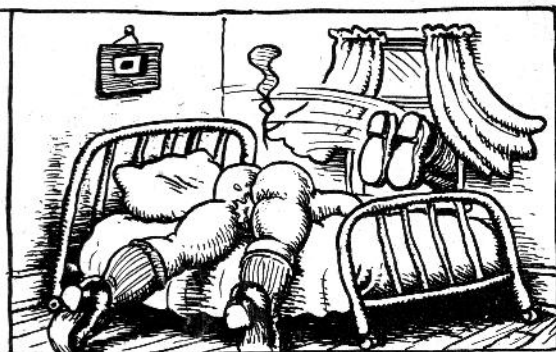
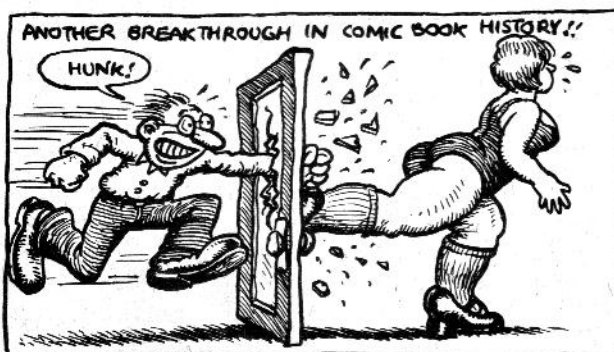
ALRIGHT
ALRIGHT

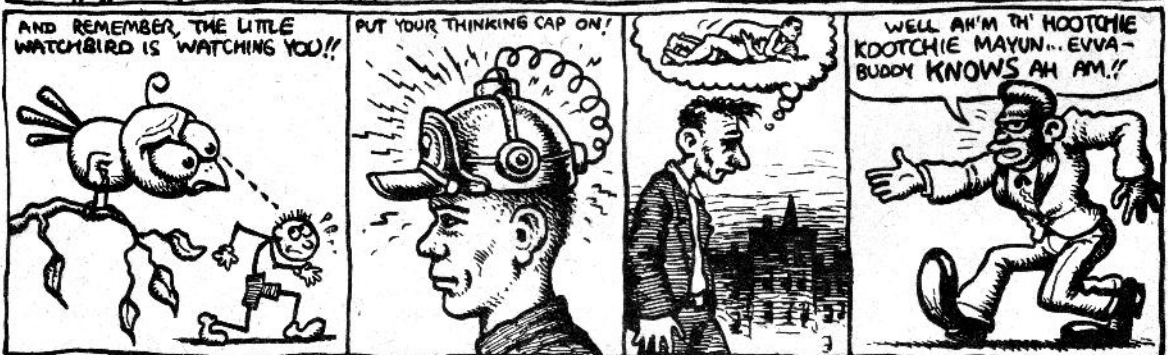
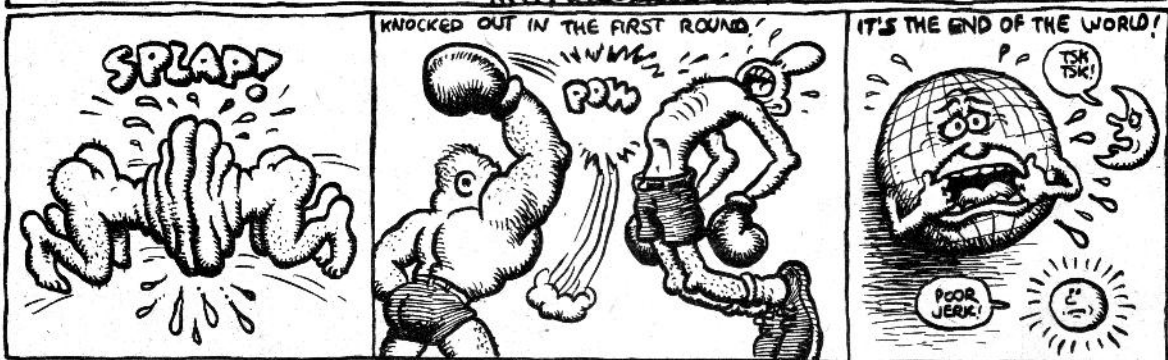
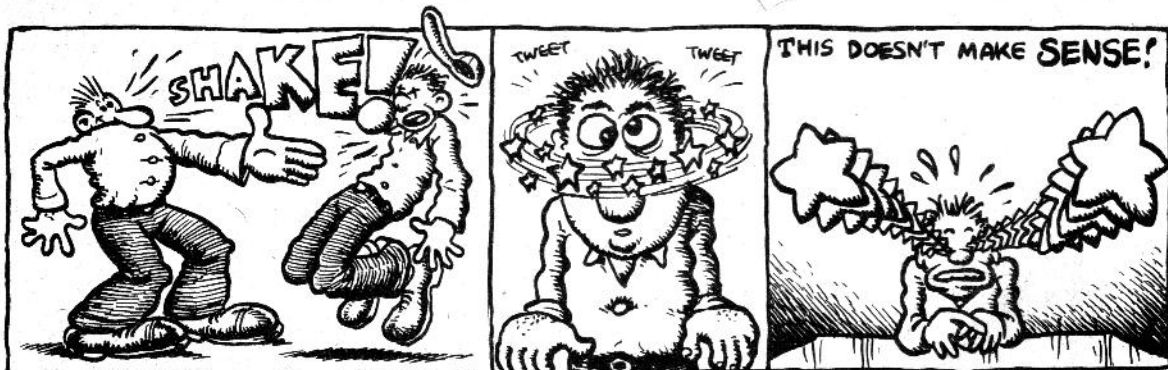


COMICAL COMICS



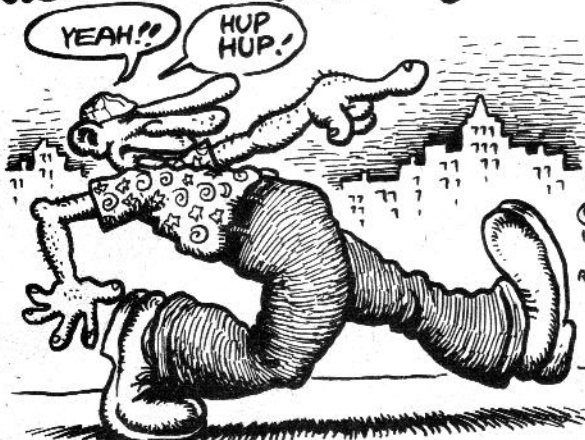






REMEMBER

KEEP ON TRUCKIN'?



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THAT WAS A BIG HIT,... WELL, NOW, HOW 'BOUT

KEEP ON ROLLIN' ALONG??

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KEEP ON CHUNKIN'?



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Keep on Toodlin'?



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Keep on Choodlin'?



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KEEP ON BOOFIN'?



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KEEP ON DOOFIN'?



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KEEP ON BOPPIN'?



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KEEP ON HOPPIN'?



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KEEP ON KEEPIN' ON?



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KEEP ON ONNIN'?



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KEEP NO-NOIN'?



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KEEP ON PEEKIN'?



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KEEP IT CLEAN?



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KEEP RIGHT ON!!



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KEEP ON THE SCENE?



©1972 R. CRUMB

KEEP IT UP?



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KEEP ON MOONIN'?



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KEEP ON KEEPIN'?



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KEEP ON FUCKIN'?



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KEEP ON KEETIN'?



©1972 R. CRUMB

AND DON'T FORGET TO KEEP ON BUYIN' THOSE "KEEP ON SHUCKIN'" POSTERS, PATCHES, T-SHIRTS, CIGARETTE PAPERS, BASEBALL CAPS, BATH MATS, BEACH TOWELS, BUMPER STICKERS, DRINKING GLASSES, BUTTONS, MATCHBOOKS, BALLOONS, NOTEBOOKS, SNEAKERS, TOILET SEAT COVERS, WALL PAPER, AND SO ON AD NAUSEUM...

KEEP ON SHUCKIN'?



©1972 by R. CRUMB

KEEP ON KEETIN'?



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KEEP ON KEETIN'?



©1972 R. CRUMB



ME, MYSELF & I
presents

ME, MYSELF & I
presents

THE MANY FACES OF R. CRUMB

AN INSIDE LOOK AT THE COMPLEX
PERSONALITY OF THE GREAT ME!!!

AN INSIDE LOOK AT THE COMPLEX
PERSONALITY OF THE GREAT ME!!!

HE'S CUTE 'N' CLEVER!!

HERE'S
ME "HARD"
AT WORK IN
MY STUDIO!

ONE OF
CRUMB'S
SICK
CARTOONS

HEY!

**GET WHAT I WANT BY
DRAWING A PICTURE OF THE
DESIRED OBJECT!**

HEH HEH HEH
COME TO ME,
MY SWEET!



CRUMB THE LONG-SUFFERING PATIENT
ARTIST - SAINT

STIGMATA

SCRITCH
SCRATCH

CRUMB THE STATUS-QUO BOOSHWAH
BUSINESSMAN CARTOONIST

HEY, J.B., HOW'S IT GOIN',
BABY! OKAY, LET'S TALK
TURKEY, SWEETHEART!
HAW HAW

CRUMB THE CRUEL, CALCULATING,
COLD-HEARTED FASCIST CREEP

HOW
TOUCHING!

CRUMB THE GREGARIOUS CLOWNER
AND ALL-AROUND FUNNY FELLOW

SO THEN I SEE
'SOME CORNER!'
HAW HAW HAW
HAW!

HA HA
HA HA
HA HA
HA

CRUMB THE PASSIONATE REVOLUTION-
ARY AND FRIEND OF THE LITTLE GUY.

I AINT GONNA BE
TREATED THISAWAY!

THAT'S RIGHT

CRUMB THE MISANTHROPIC, RECLUSIVE
FRANK

SIR, WOULD YOU
LIKE TO BUY
SOME —

GO AWAY
AND LEAVE
ME ALONE!

NO
PEDDLERS
OR
AGENTS

DAY
SLEEPER

THAT'S MORE!

MEDIA SUPERSTAR, MONUMENTAL EGOTIST AND SELF-CENTERED S.O.B.

HI GURUS!!



NAÏVE LOVABLE HAY-SEED

GARSH!



SEX-CRAZED FIEND AND PERVERT



REGULAR GUY AND GOOD NEIGHBOR

GOT A SWELL GARDEN IN THIS YEAR!



WEARY WANDERER; RUGGED INDIVIDUALIST FREE SPIRIT



SENTIMENTAL SLOB

WHEN CARES PURSUE ME I'M NEVER GLOOMY I JUST KEEP SINGIN' A SONG...

SOB



HOPELESSLY NEROTIC, GUILT-RIDDEN CRY-BABY

CRAWL, YOU WORM!

...THEN AGAIN, IT COULD BE A PERSONALITY PROBLEM...MY PSYCHO-SEXUAL HANG-UPS ARE FIRMLY EN-TRENCHED IN MY DAY-TO-DAY HABITS...

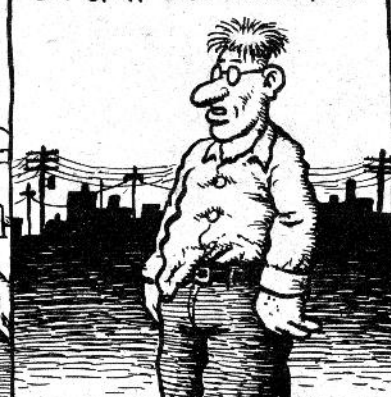


ONE OF "US"...YOUTH CULTURE MEMBER IN GOOD STANDING...ONE OF THE "MOVEMENT" PEOPLE

OH WOW BEAUTIFUL!



OUT-OF-IT DULL-WITTED FOOL



WASTED DEGENERATE

WHUDUZZITALL MEEN?

FUG IT!

GO GET ME A PACKAGE O' TWINKIES, WOULDJA, SWEETS?



THE ENIGMATIC, ELUSIVE MAN OF MYSTERY. WHO IS THIS CRUMB?



IT ALL DEPENDS ON THE MOOD I'M IN!!

BYE ALL!



THE END



John Q. Public

by
R. Crumb
© 1972

CLAP CLAP
CLAP CLAP CLAP
CLAP CLAP
CHEER
WHISTLE

MPH.!!

THIS GUY
STINKS!

...USETA
BE ONE O'
TH' BRIGHT
YOUNG
COMICS...

HA HA HA HA
HA HA HA HA
HA HA HA
HA HA HA
CLAP
CLAP

AH, NUTS T'
YOU, JERK!!

**HARVARD
"SCHPITZEL"
YALE**

AND I
AINT
NEVER
BEEN IN
COLLICK!

by
R.
"NOODLES"
CRUMB

AND NOW, HERE'S
HARVEY!

THANKS
PHIL

A-1 CLAP
CLAP // CLAP CLAP
CLAP // CLAP // CLAP

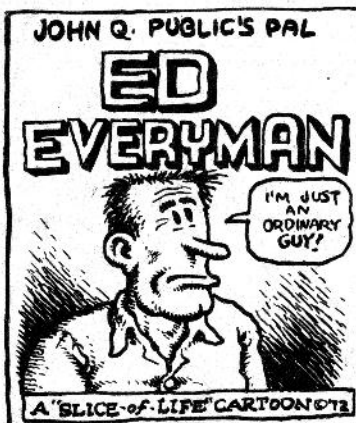
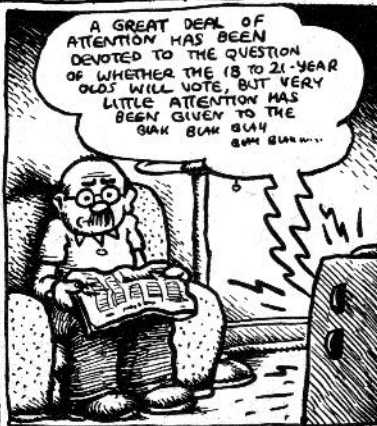
HI FOLKS... SAY, LISTEN, I GOTTA TELL YA ABOUT MY CHILDHOOD! I HAD A VERY CRAZY CHILDHOOD, Y' KNOW? I GREW UP IN TH' OLD JEWISH SECTION ON TH' EAST SIDE OF CLEVELAND...

IT'S ALL COLORED NOW IN
THERE...ALL TH' YIDS MOVED
OUT TO TH' HEIGHTS...ANY-
WAY, MY REAL NAME IS
HARVEY FINKELSTEIN, BUT,
Y'KNOW, IN THIS BUSINESS
IT'S WISE T' HAVE A
HONKY FRONT, SORT OF...

ANYHOW, I USETA WOIK TH'
BORSHT CIRCUIT, UNDER MY
REAL NAME... Y'KNOW, TH'
CATSKILLS, POCANOS 'N'
ALL LIKE DAT... TILL I
HIT IT BIG ON TH' SULLIVAN
SHOW... GREAT GUY, ED
SULLIVAN...

NOWDAYS, Y' CAN CATCH MY
ACT AT TH' BIG CWBS IN VEGAS
AN' OUT ON TH' COAST...
WELL, YOU'RE A LOUSY
AUDIENCE...

NOW, HERE'S
A WORD
FROM AL-
BERTO V-5
FIVE !!!



FUZZY the PUNNY

IN
"Nut Factory Blues"

by
C. & R. Crumb

HI FUZ, OL' PAL,
OL' KID, OL' SOCK...
BROUGHT YA SOME OF
YOUR FAVORITE BOOKS!



HERE! HERE'S "THE
METAMORPHOSES" BY
OVID, ONE OF YOUR ALL-
TIME FAVORITES, RIGHT?
AND...UH...HERE'S "LOST ILLUSIONS"
BY BALZAC... GREAT STUFF,
HUH? 'COURSE, I NEVER
READ IT MYSELF, BUT -



YOU SHOULD KEEP THOSE
BOOKS, DONNY... AND READ
THEM! YOU MIGHT LEARN
SOMETHING...

SHIT!
I'M
NOT
CRAZY!!



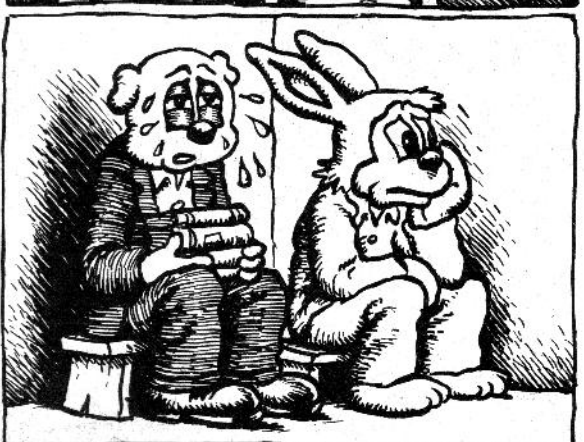
I JUST GO NUTS
AT CHRISTMAS
TIME!!

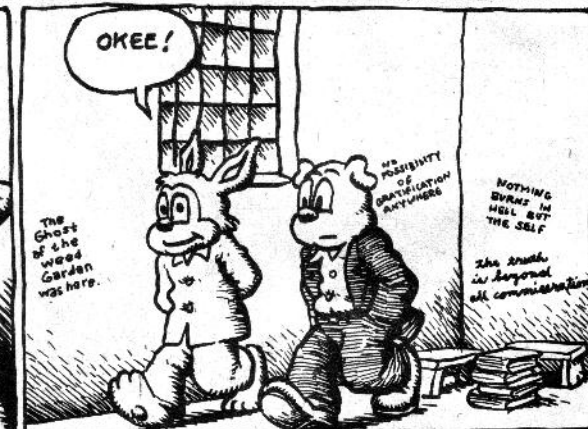
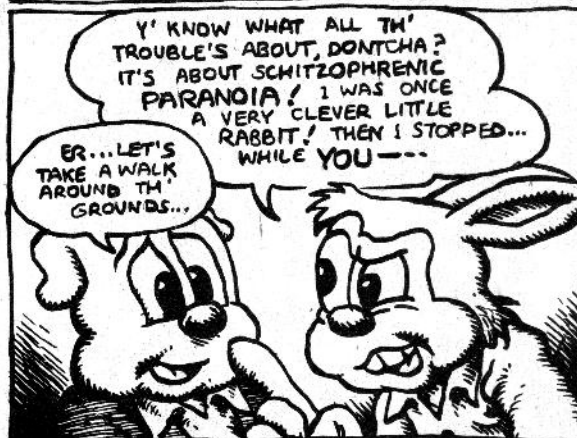


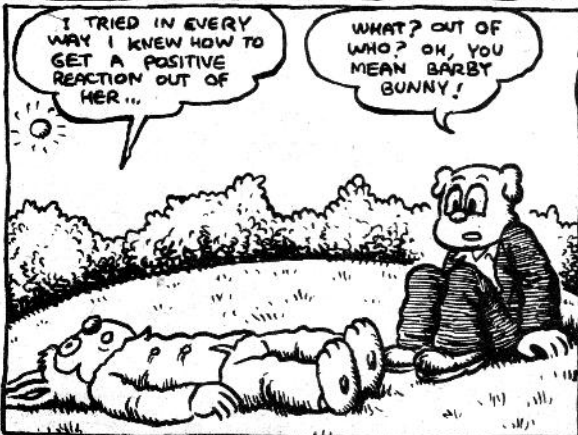
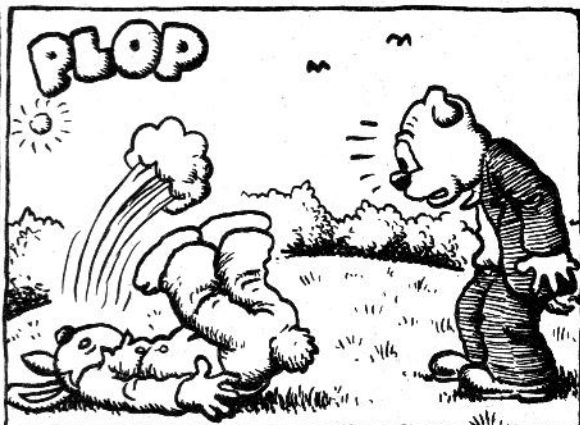
PHHHAW HAW
HAW HAW HAW
HAW

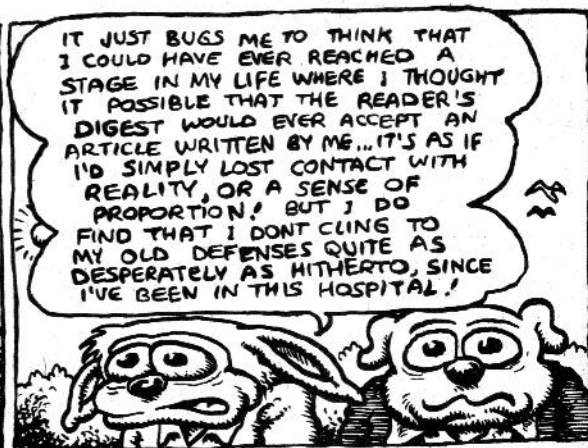


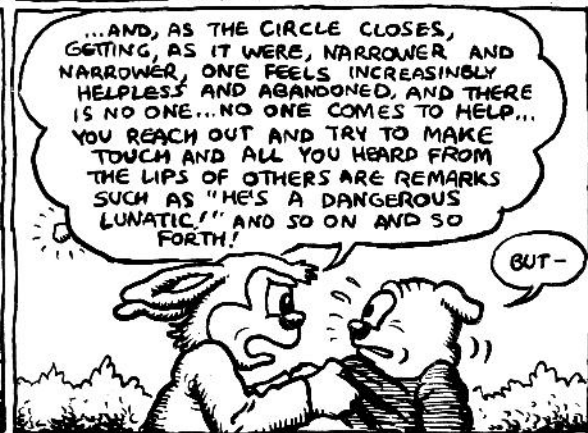
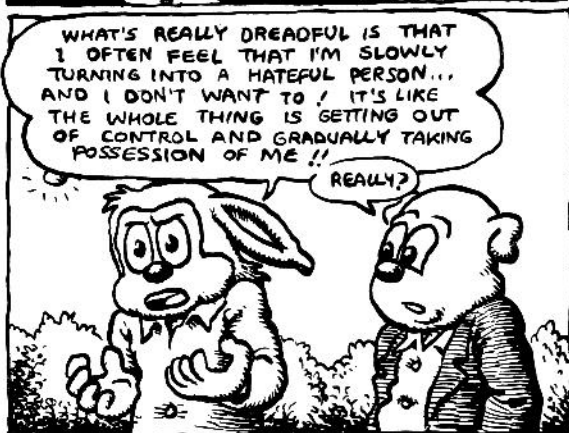
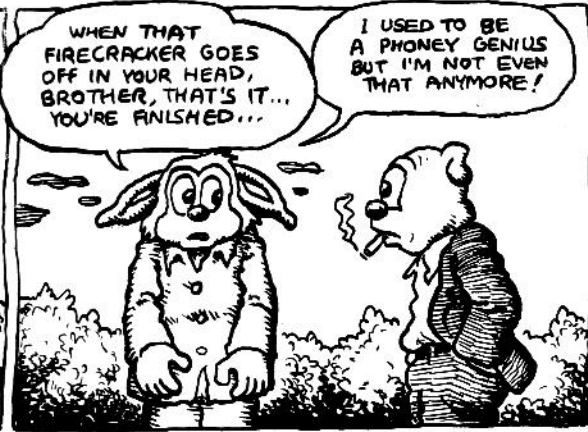
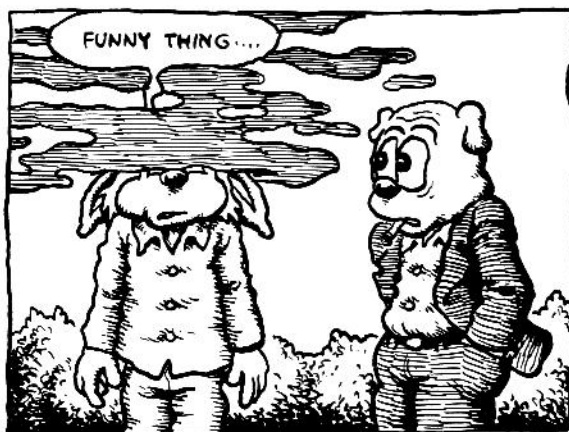
BRAAZZ

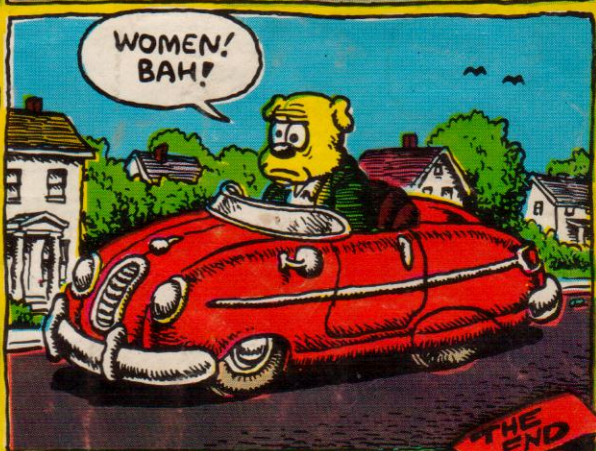
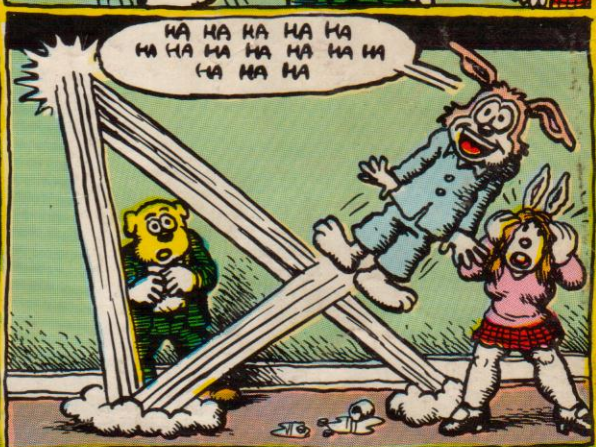
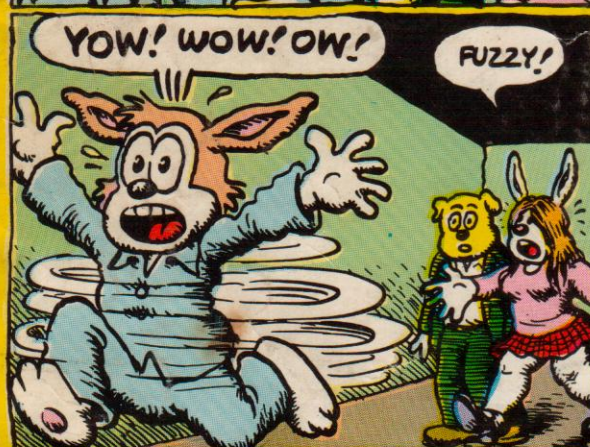
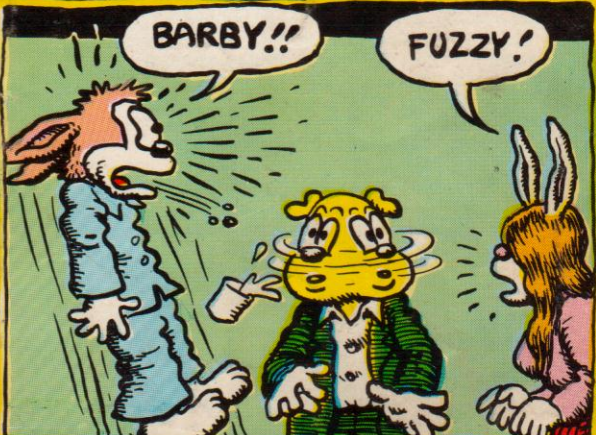
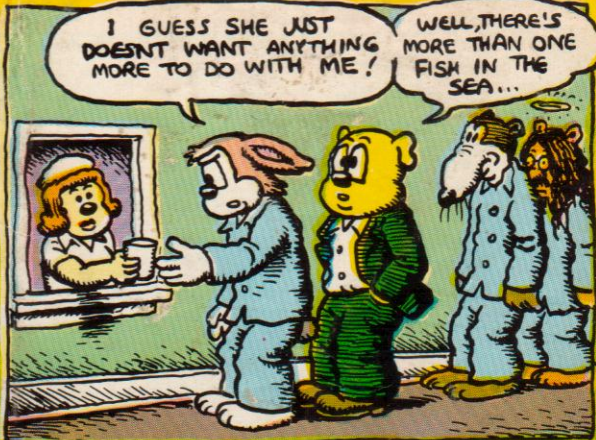












THE END

ARTISTIC

\$1
A REAL
COLLECTOR'S
ITEM!

64
PAGES



COMICS

A
MEMBER OF
THE UNITED CARTOON
WORKERS OF
AMERICA



R. CRUMB
THE SENSITIVE ARTIST
(LOVE AND KISSES)



A SPECIAL ISSUE MADE UP ENTIRELY OF EXERPTS
FROM THE SECRET SKETCHBOOKS OF R. CRUMB!

ABOUT THE ARTIST

R. CRUMB, the man, is an enigma wrapped in a mystery, packaged in a puzzle, and all of it enveloped in contradictions.

R. Crumb, the intellect, is a rare specimen of Neo-American thinking. In him, the metaphysical flowering of a renaissance scholastic has been grafted on the rough branch of midwestern plainsmanship.

R. Crumb, the artist, is important.

More than any other ranking artist now alive, this slim and deceptively pliant young man is a cultural bridge. With not the slightest intention of propounding a theory or founding a school, he has become the link between so-called "representational" art and the outer rangings of creative cerebration.

The growth of his genius, the varied approaches he has essayed toward the ultimate truth, are to be found in this volume—what we have here is a young man, most certainly still to reach peak creative performance, whose focus is perceptible both to traditionalists and the seekers. His drawings possess a unique mystic quality, a sensitive feeling of youthful exuberance and wonderment.

Some of his major works have drawn (and earned) comparisons with Thomas Eakins, Grant Wood, both Wyeths, and others with solid, and may we add solidified, American tradition behind them, but also with Brueghel, Bosch, Daumier, Goya, Da Vinci, Dali, even the Elgin Marbles. I think his streams of inspiration well in part from the intense, passionate lines of George Grosz, and Toulouse Lautrec, and reaching further back, to Byzantine Mosaics and Egyptian Bas reliefs.

No other artist worked in such a range. This startling splurge of evocations goes beyond just hinting at his universality. Each of these other artists, or objects, was, in its way, a trail blazer. What R. Crumb's lonely pathway aspires to reach is no simple thing for him or anyone else to explain.

In the barest possible terms, he has awareness of a meshing of unseen cogs, and the pulsing of unimaginable forces. These, he is convinced, are manifestations of a grand design for the Universe. He does not think that mankind is a helpless dust mote in this orderly chaos, unable to alter itself and doomed to be swept out some day. R. Crumb cleaves to the conviction that man has (or has been given) the power to steer his course. And Art is a sweep oar, for bad or good. To put it another way, he thinks that Art is a clue to the solution, and can lead man to the kind of world that lives now only in dreams—and in that selfsame Art. So in a way, R. Crumb thinks of himself as drawing roadsigns.

All of this would be pretty heady stuff for the cocky kid from Philly whose first professional achievement was visual aids for the Latex Corporation. But not for the dedicated anti-sophisticate who ponders Tolstoy and Teilhard de Chardin between concentrated drawing sessions (but avoids continental philosophers at his European showings), argues persuasively over a checkered tablecloth in San Francisco's North Beach (but disintegrates at thought of making a public speech), draws like a wizard (but can't drive a car).

A key to one of the locked doors between us and R. Crumb (a good cryptographer would come in handy here) is his insistence upon universality in Art. When he says Art is a route to everybody's bliss, he means all kinds of Art. Intensely personal, completely introverted, in fact, these drawings are nevertheless representational of Art as a whole. Nobody has yet decided to compose a novel, or libretto an opera that is themed by one of R. Crumb's sketches, but I have no doubt that they will come. La Gioconda waited quite awhile for her apotheosis. Quo Vadis?

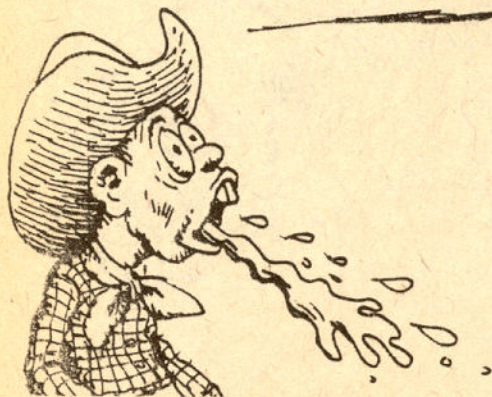
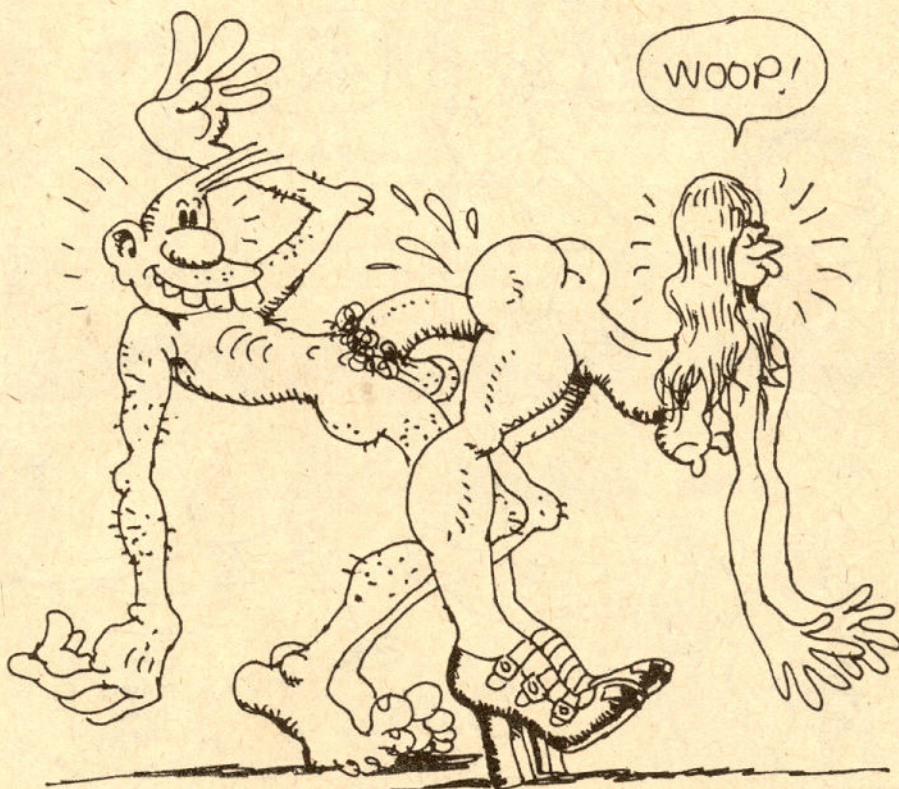
—Elton Fiscus-Powell

"YOU READ IT-I CANT" COMIX
presents

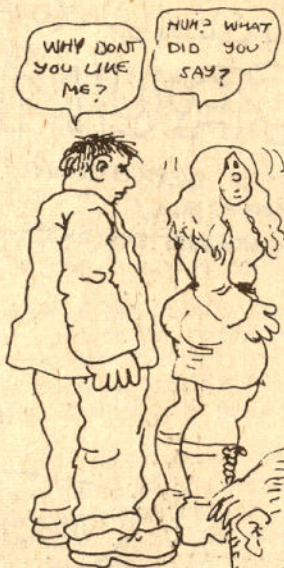
The DISMAL WORLD of R. CRUMB

SGT MARK E. RAINEY
H&S CO., H&S BN, 1ST FSS
CAMP PENDLETON, CA 920

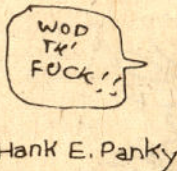
"IT'S DEPRESSING!" — HERB CAEN
"HORRIBLE!" — RALPH GLEASON
"DREARY AND TEDIOUS" — ROLLING STONE



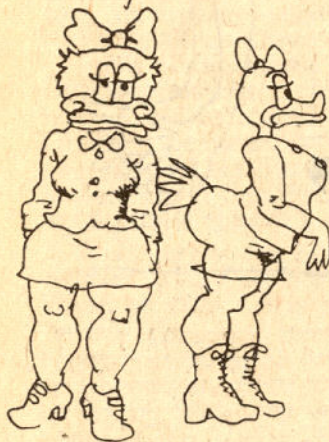
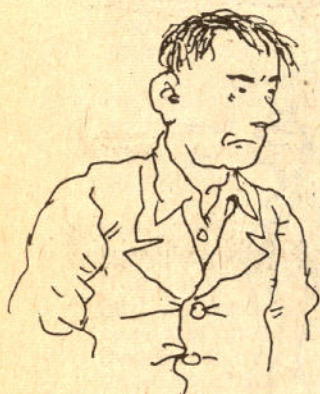
Once you go
Black
You never come
Back.



Willie the
Wop



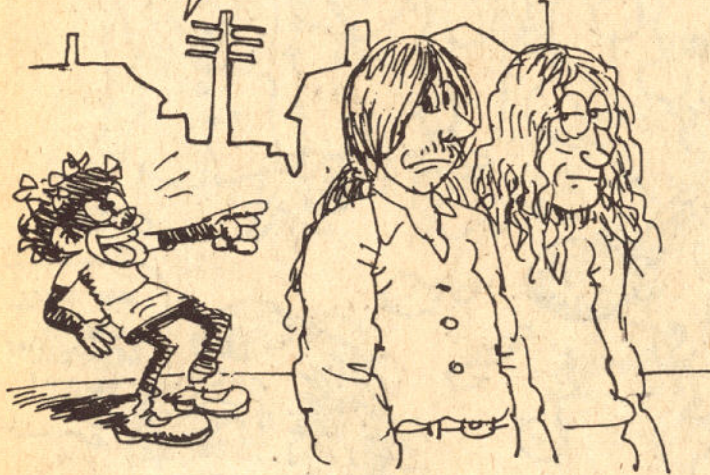
Hank E. Panky



Chuck
the
Duck
sez:



HEY, YOU GUYS
GOT WHITEY
NATURALS?



MEANTHILE, BACK IN NEW YORK



MEANTHILE, BACK IN CHICAGO



MEANTHILE BACK IN DENVER



AND IN CLEVELAND...



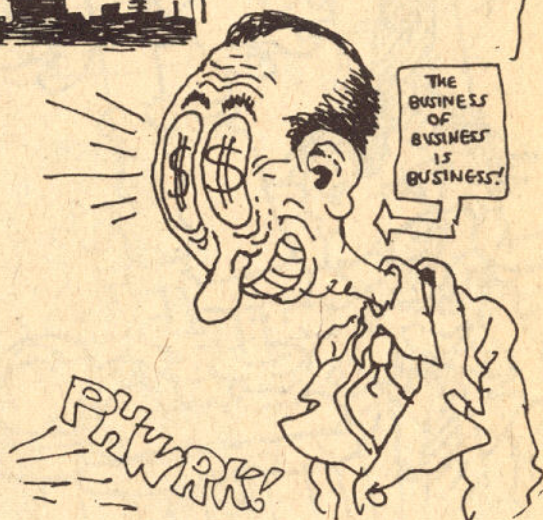
MILES AWAY IN DETROIT...



BELCH



AND IN L.A. AT THE SAME MOMENT





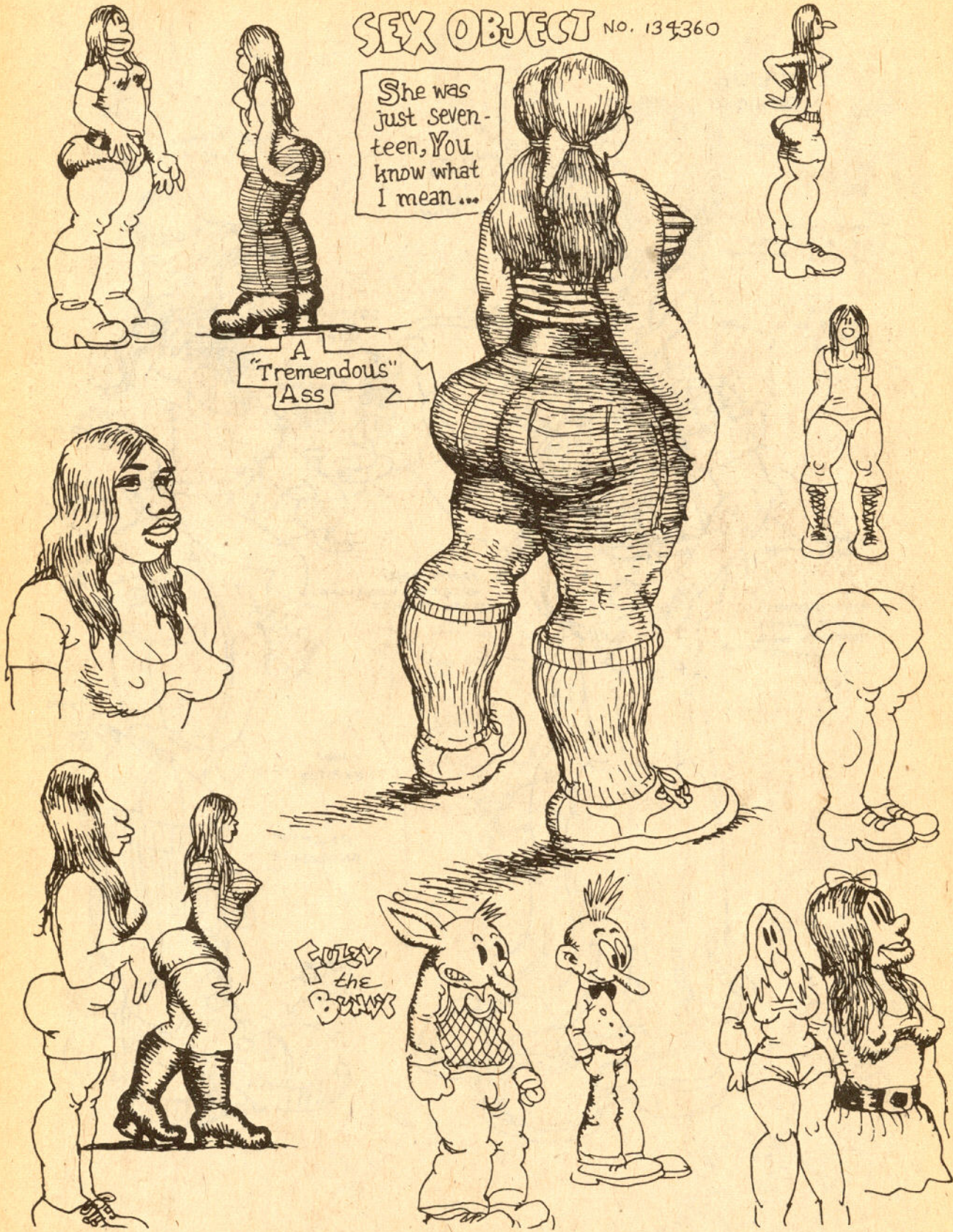


SEX OBJECT NO. 134360

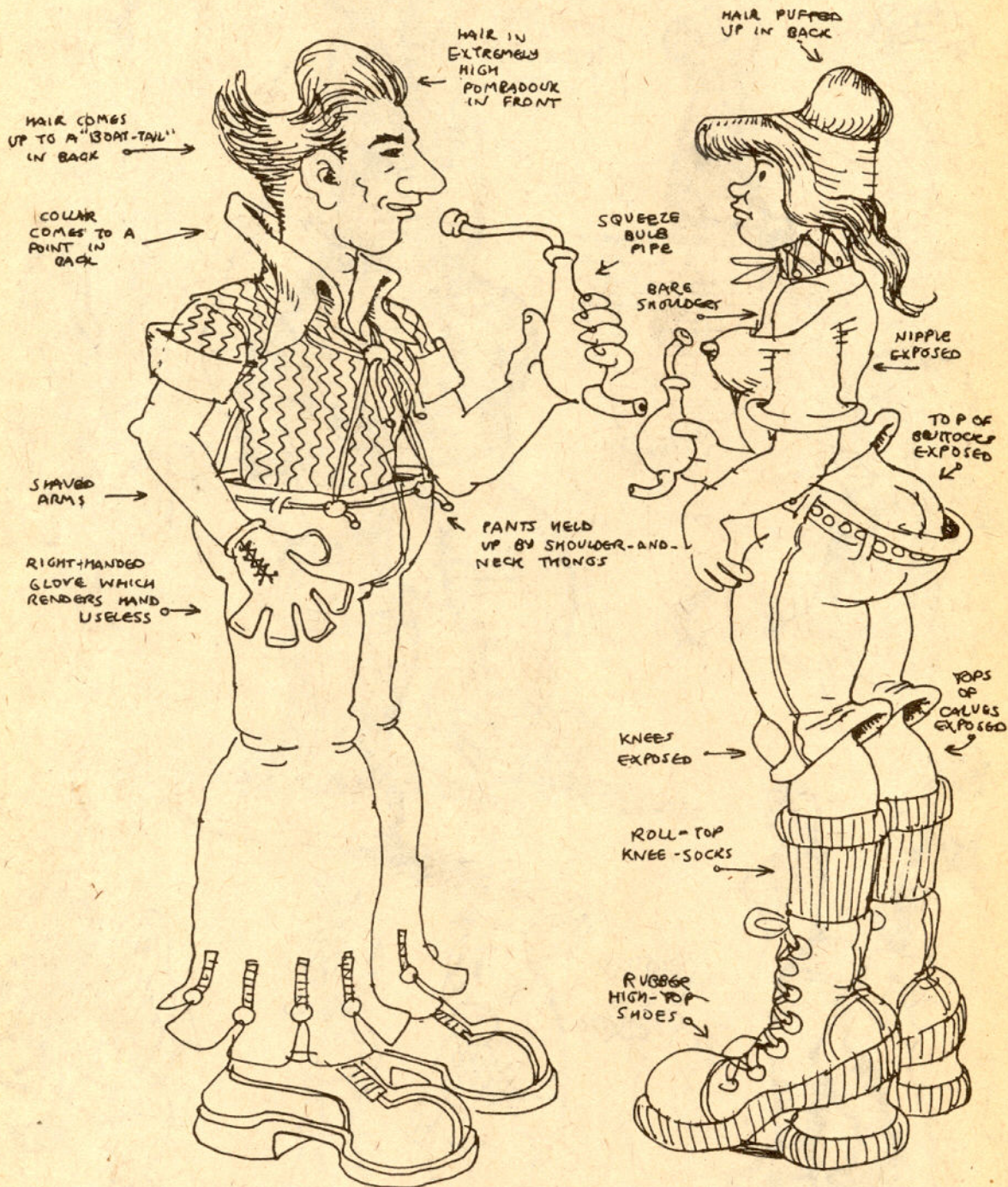
She was just seven-teen, You know what I mean...

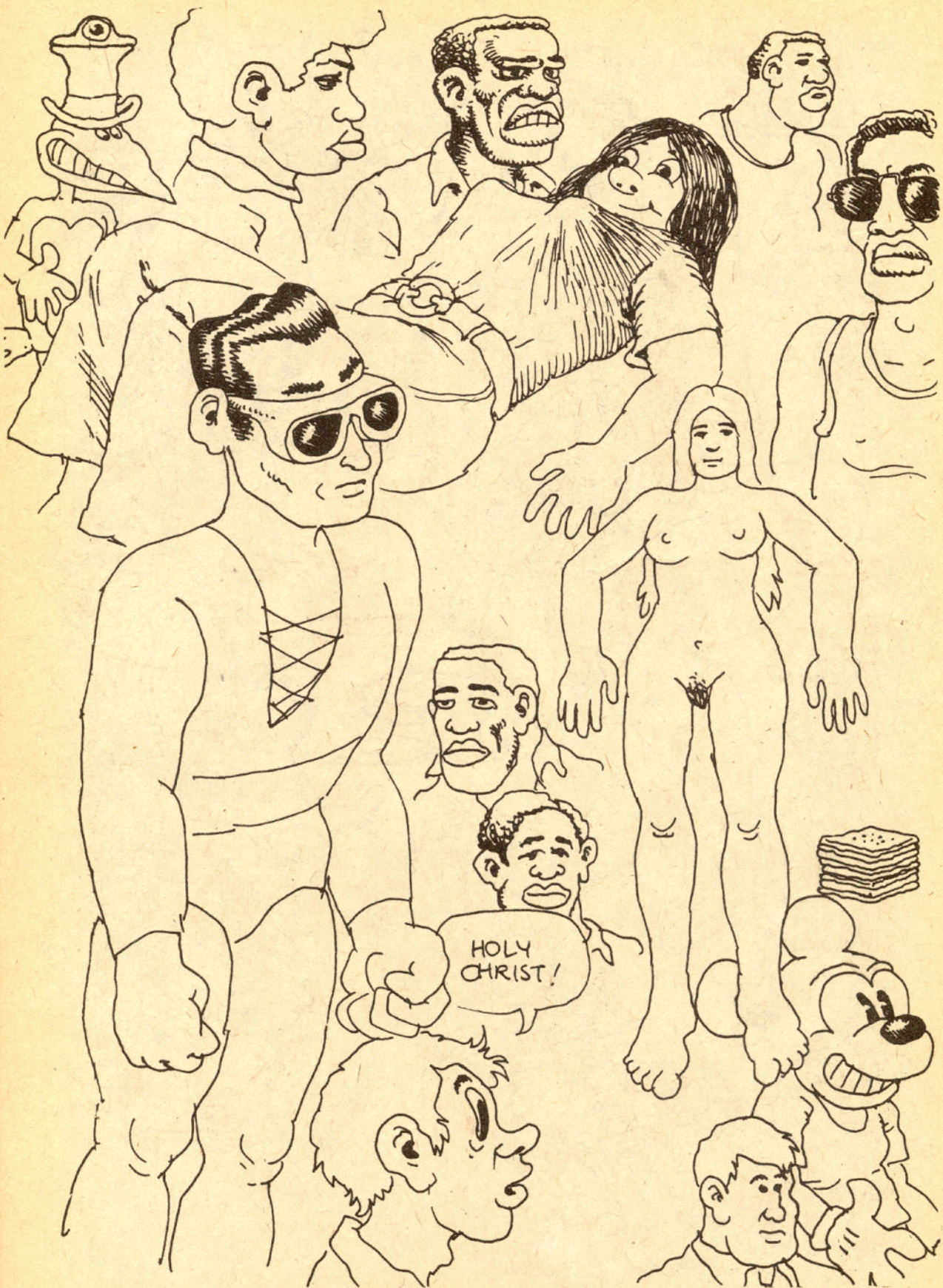
A "Tremendous" Ass

Fuzzy the BUNNY



CASUAL FASHIONS OF 1990



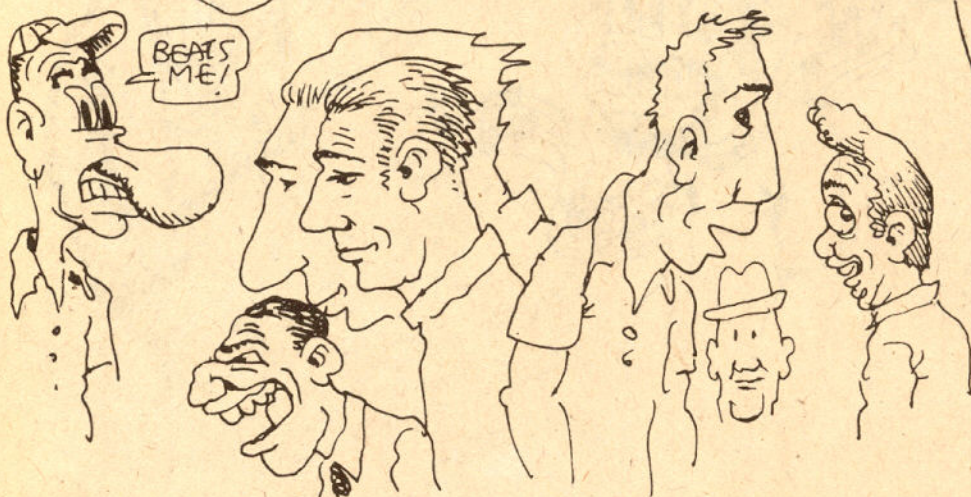


Head



ROMEO



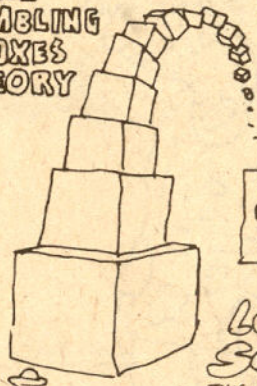


GODDAMN LOUSY
SON OF A BITCHIN'
SHIT-ASS
FUCKING
STINKIN'—

YOU'VE
GOT ME
CRYING
AGAIN

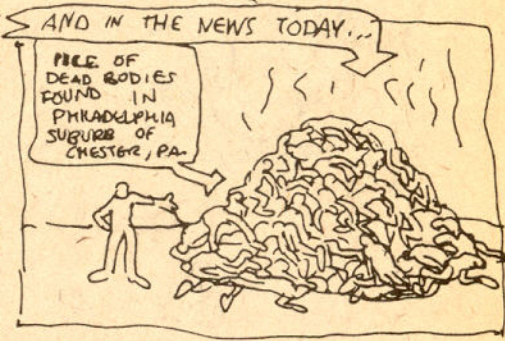
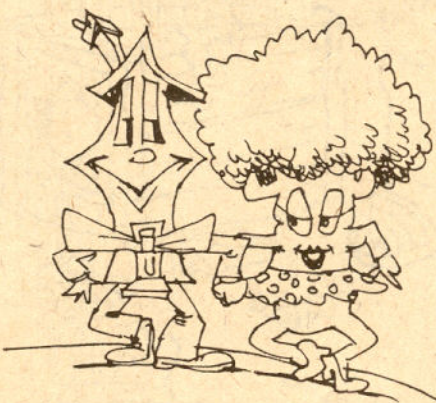
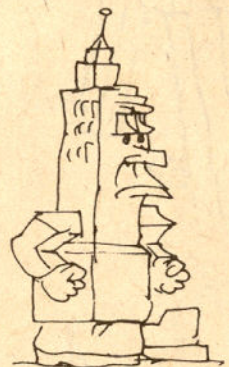
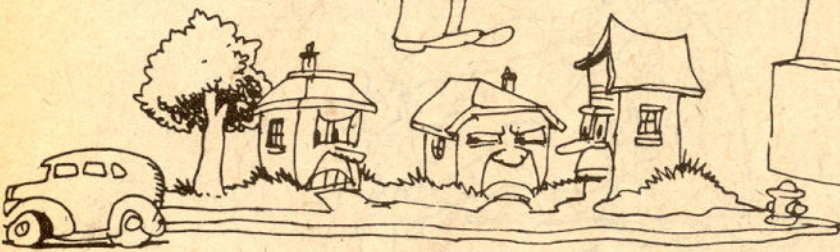


THE
TUMBLING
BOXES
THEORY

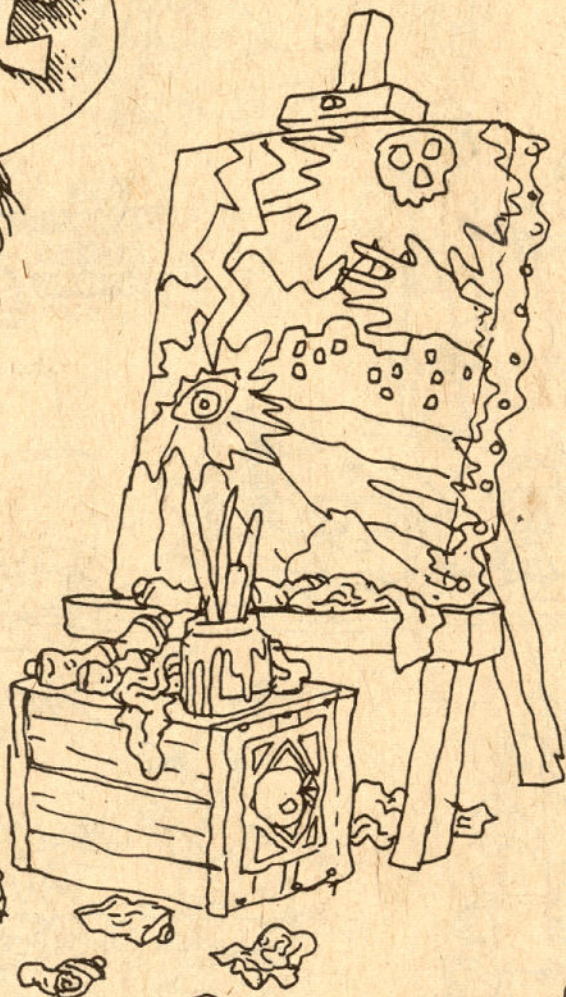


WHAT IT DID
FOR OTHERS
IT CAN DO FOR
YOU!

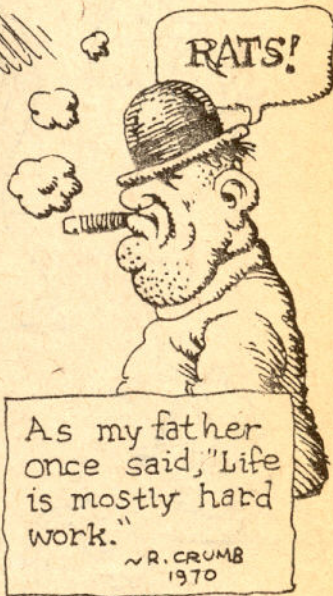
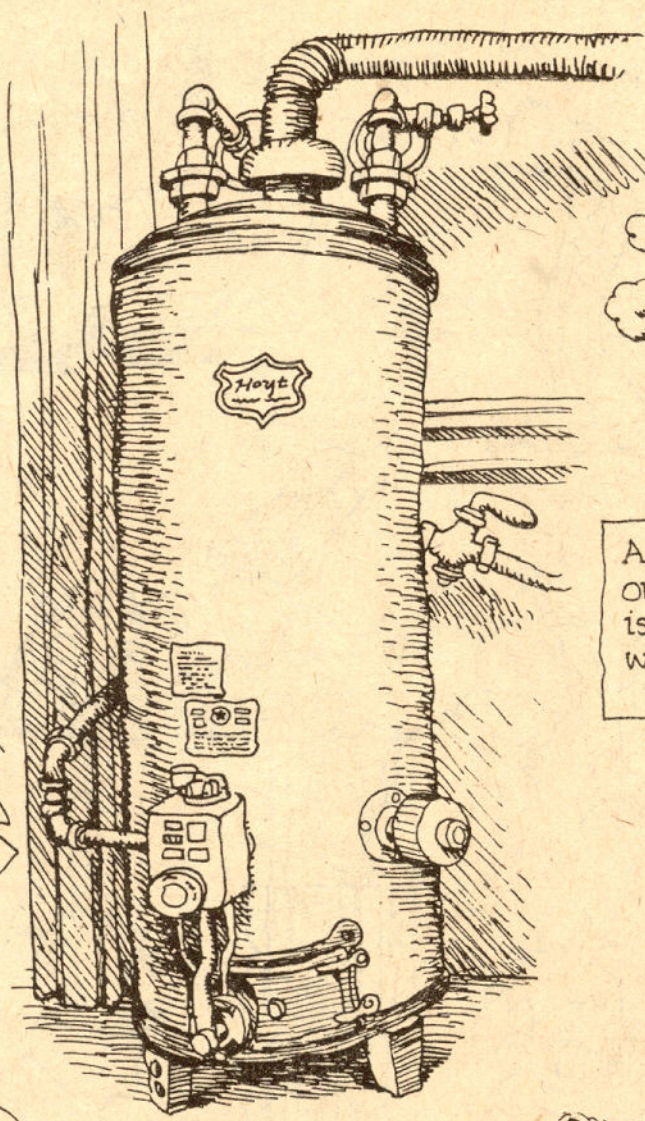
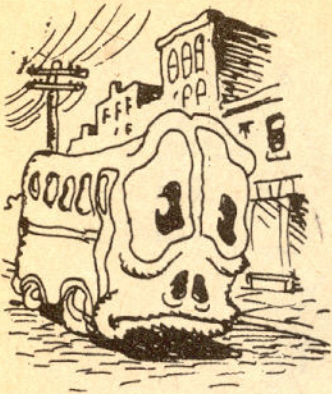
Learn the
Secret of
THIS INCREDIBLE NEW
THEORY OF THE WORLD
IN MOTION!!!



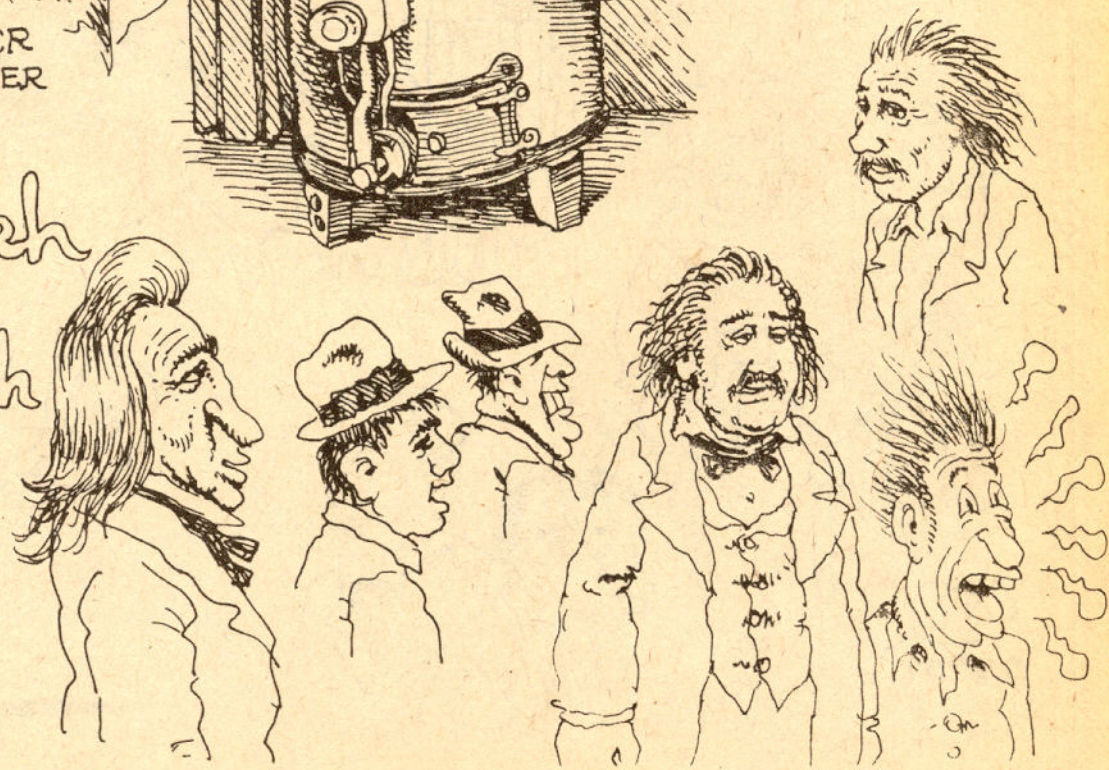
Art

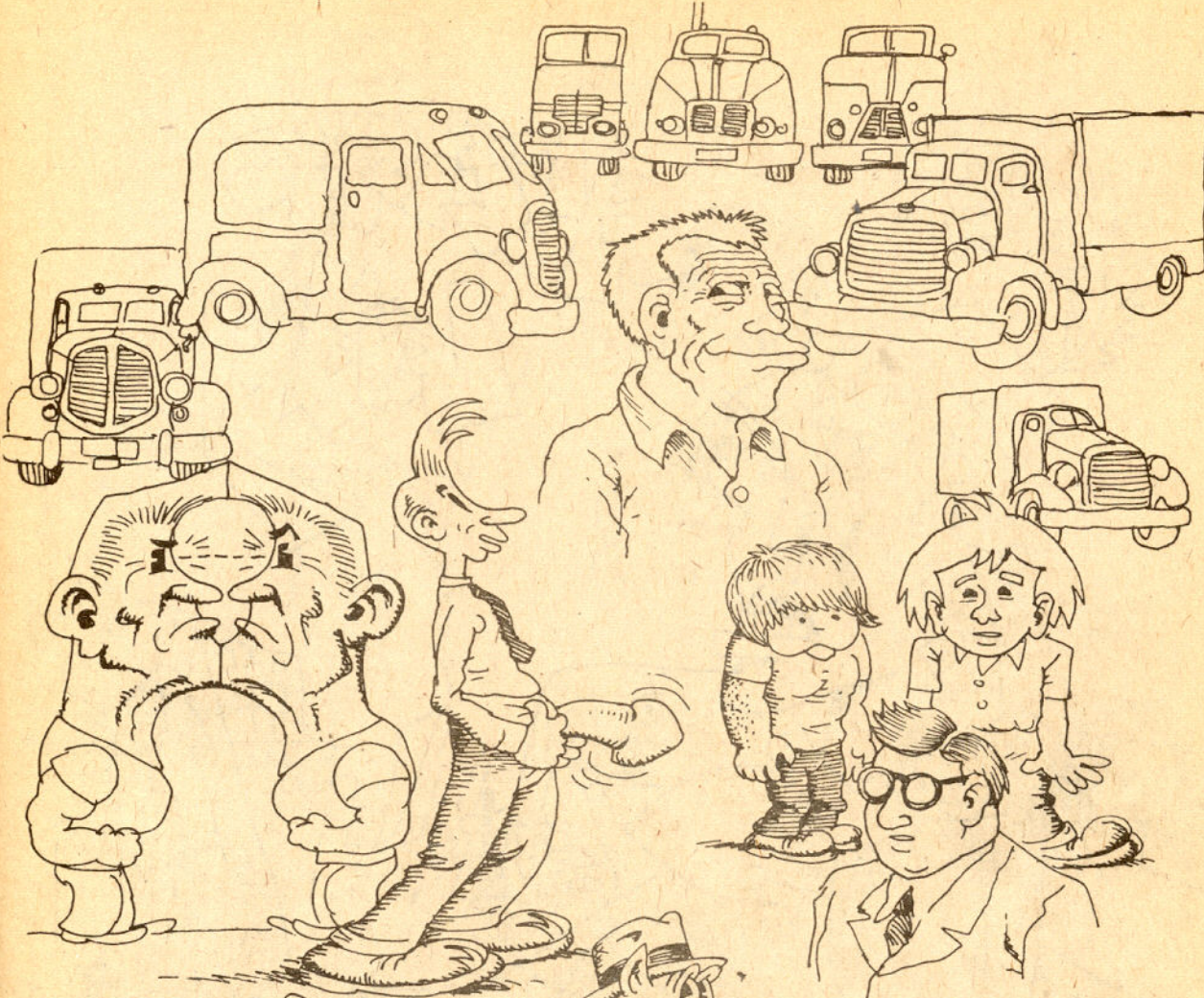






Okah
Okah
ELECTRIC





"DEEKS"
DOG

WHAT'S
SHAKIN'
PARD?

and his pal
"PASTY" the
PUP !!

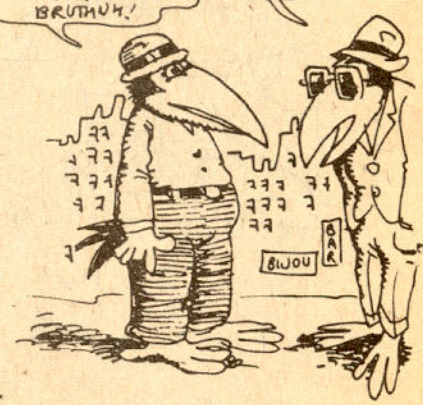
"DEEKS"
YER A
CARD,
OL'
BUDDY!



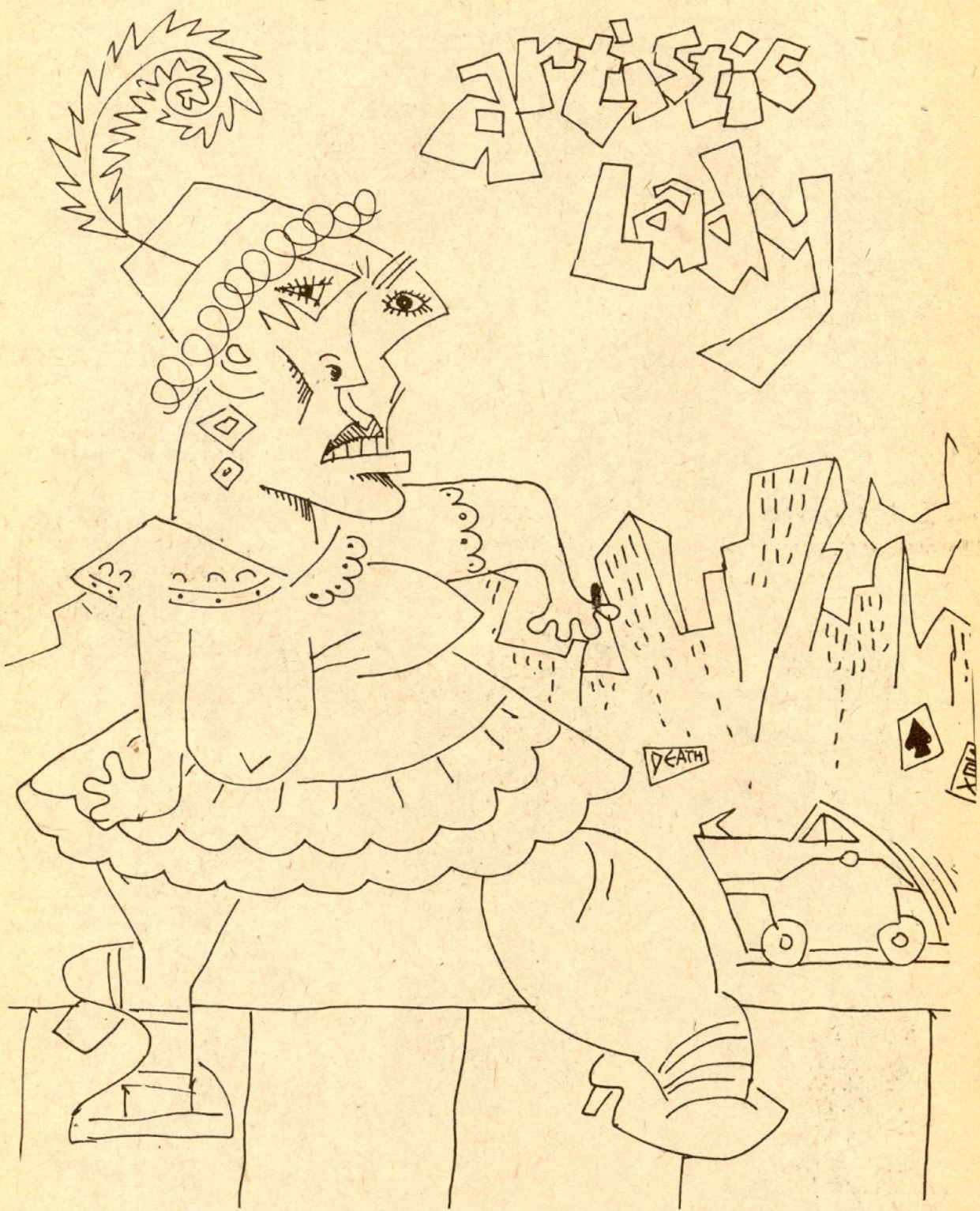
Moran & Mack in Two Black Crows

US CROWS
GOTS T' PORETECK
OURSEVUS FUM
EXTERMINASAIN
BRUTHAH!

WELL AH'M ALL
SET F'DEM MUUVAS,
BRUH...



Artistic Lady





HOW'S
IT
GOING?

OH,
CAN'T
COMPLAIN...

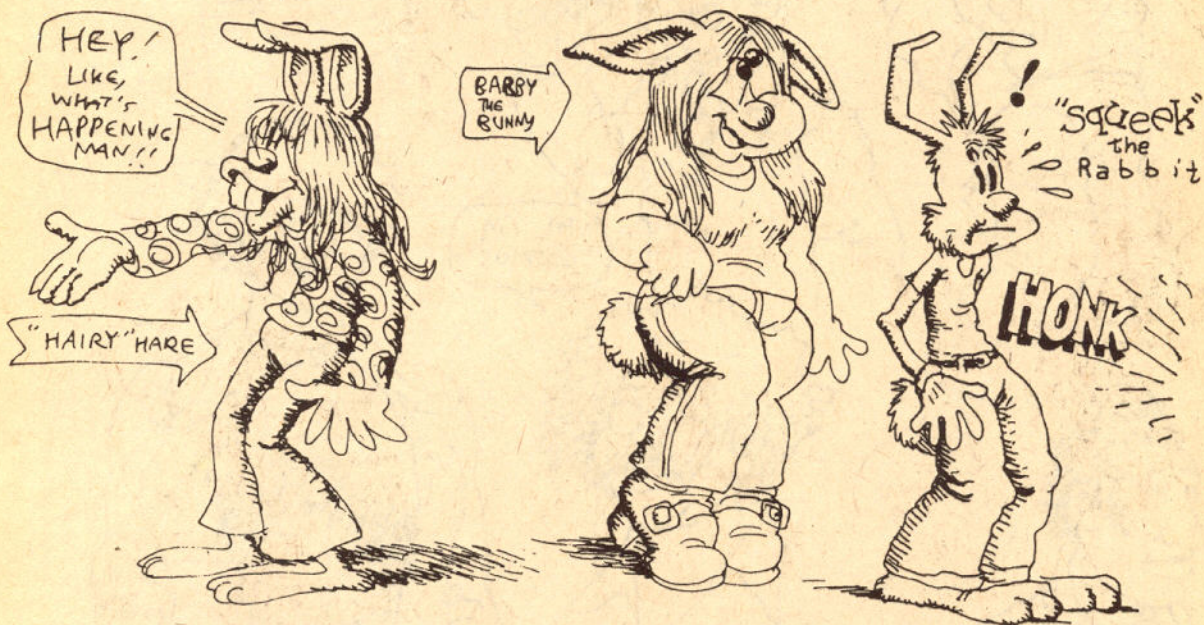
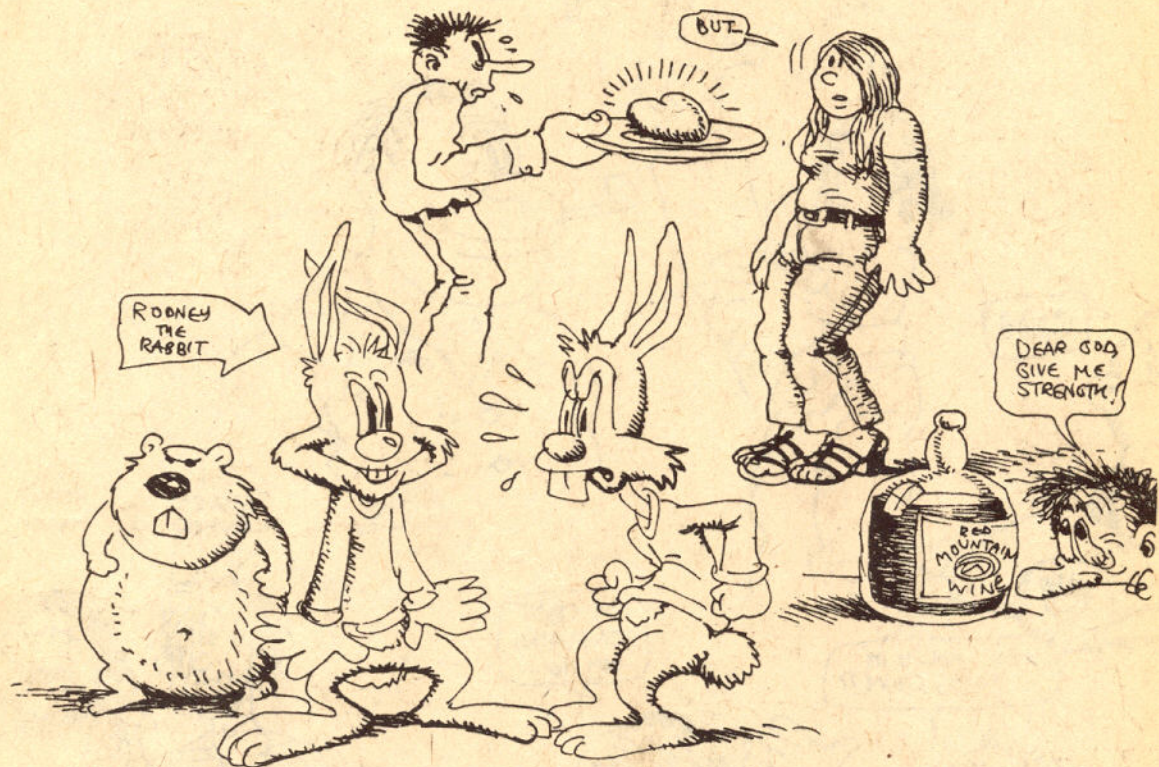
OM

"SHAG"
SHAEFFER & HEAVY
HARRY

HEY HOW'S IT
GOIN', CHUM!!

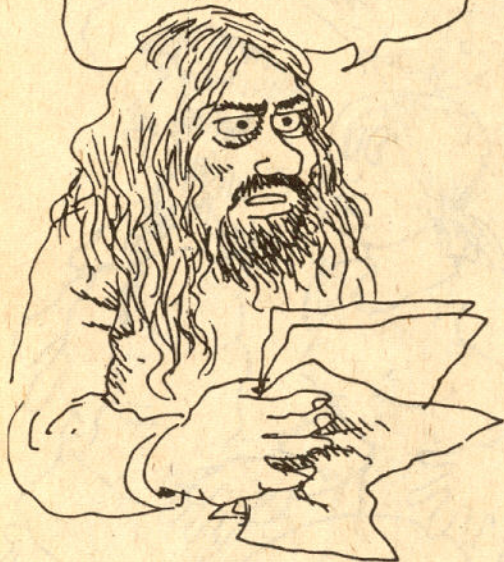
OH, CAN'T
COMPLAIN...
HEH HEH...

HI, I'M
"COSMOS"





Mary had
a little lamb...

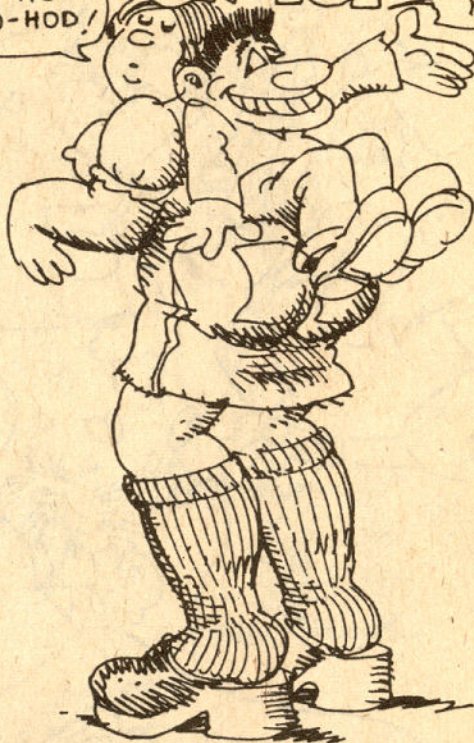


Mr. Snoid

ON TOP

O-HO
GO-HOD!

YIP YIP
NP



HIS FLEECE WAS
WHITE AS SNOW...

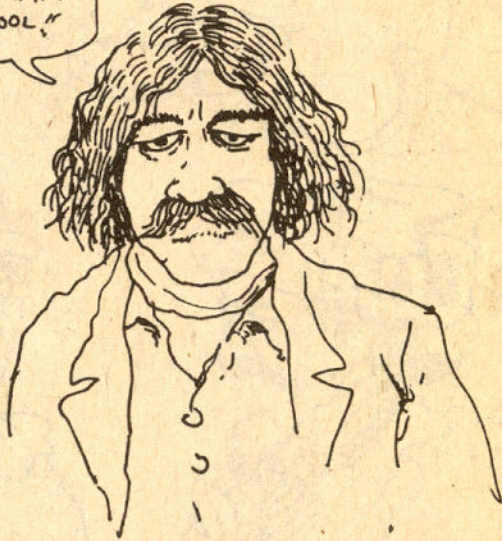
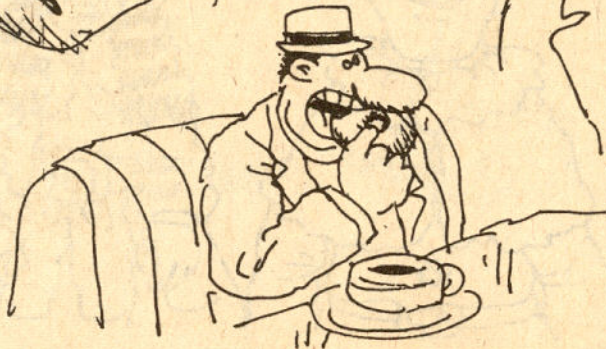
OH WOW

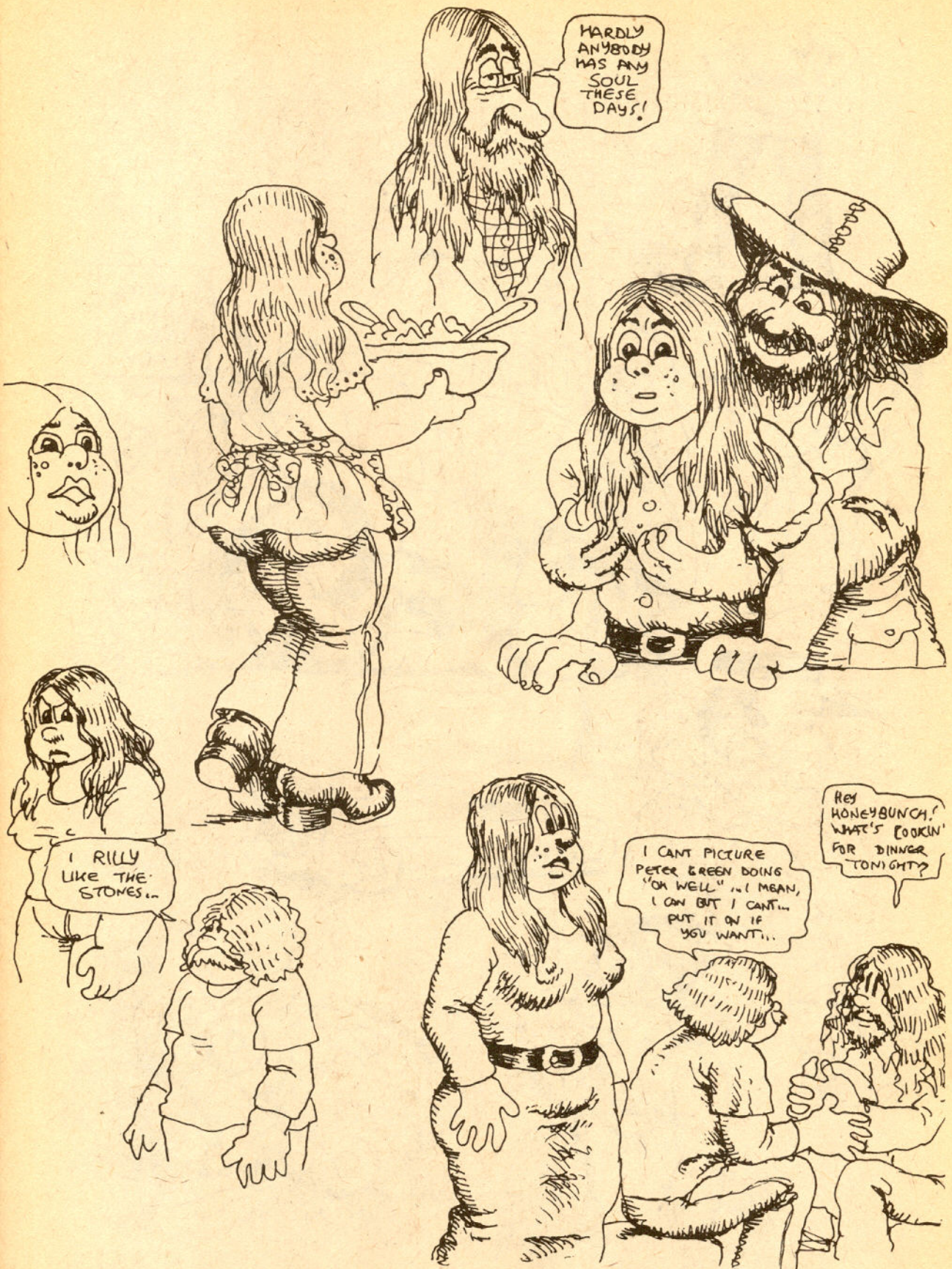
BEAUTIFUL

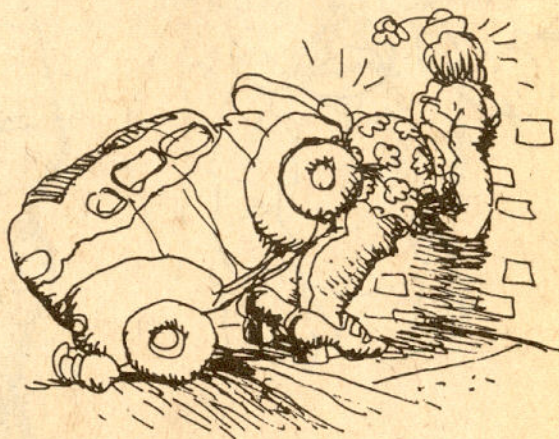
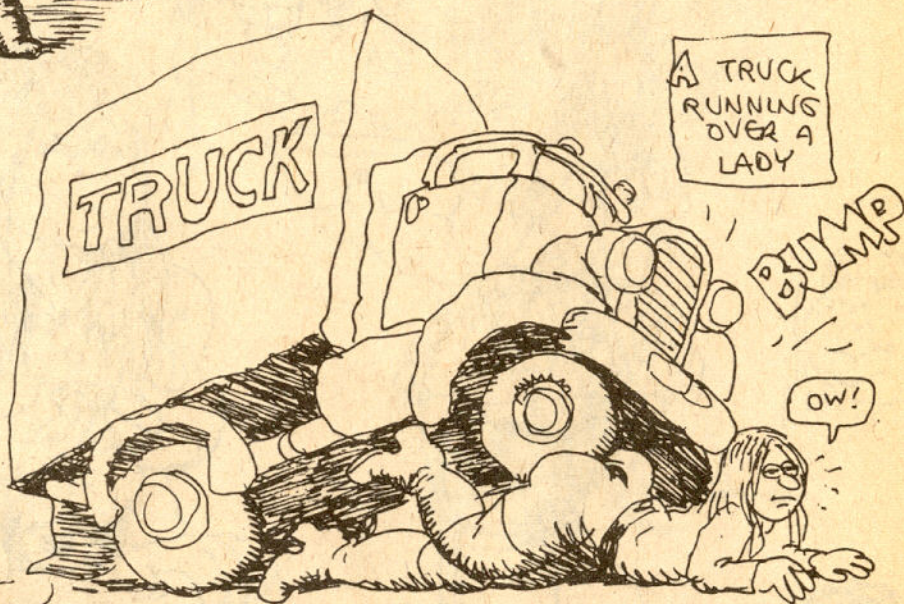
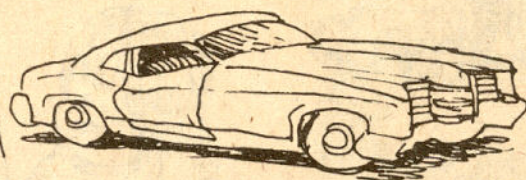
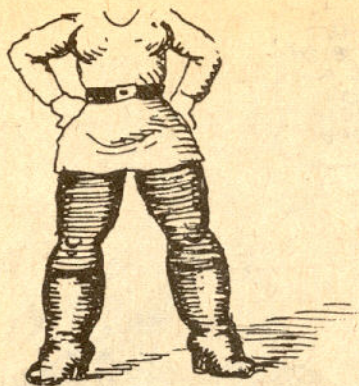


'EY MAN
BE COOL."

DONT
EMBARRASS
ME."

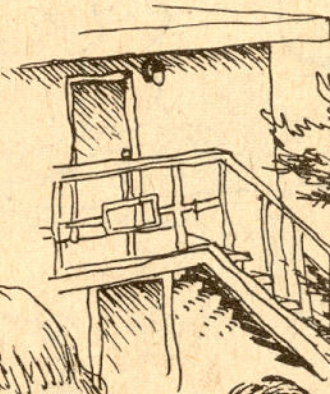
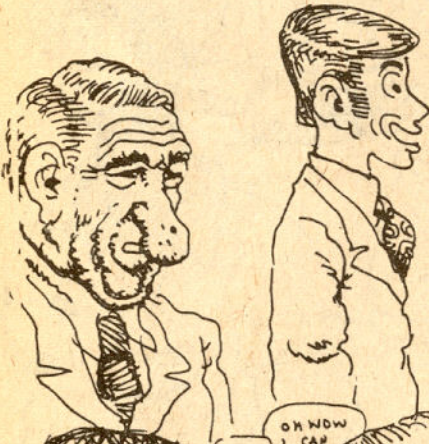
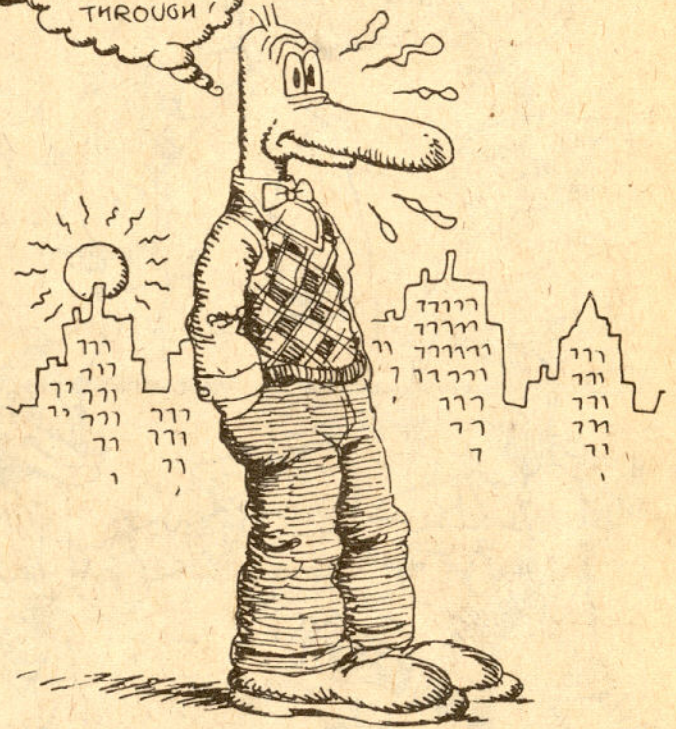






GEE

I HOPE THIS
DEAL COMES
THROUGH!



SPARE
CHANGE?



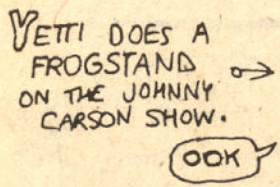
YOUR TYPICAL
EFFETE HIPPIES



PEOPLE REALLY
GET TOUCHY WHEN
Y' GIVE 'EM

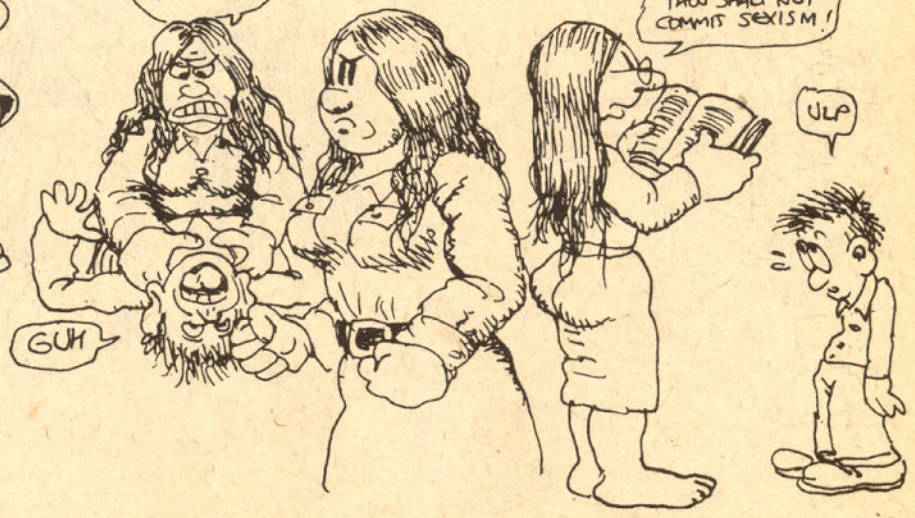
THE FINGER!!



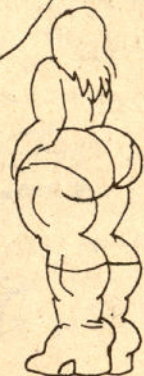
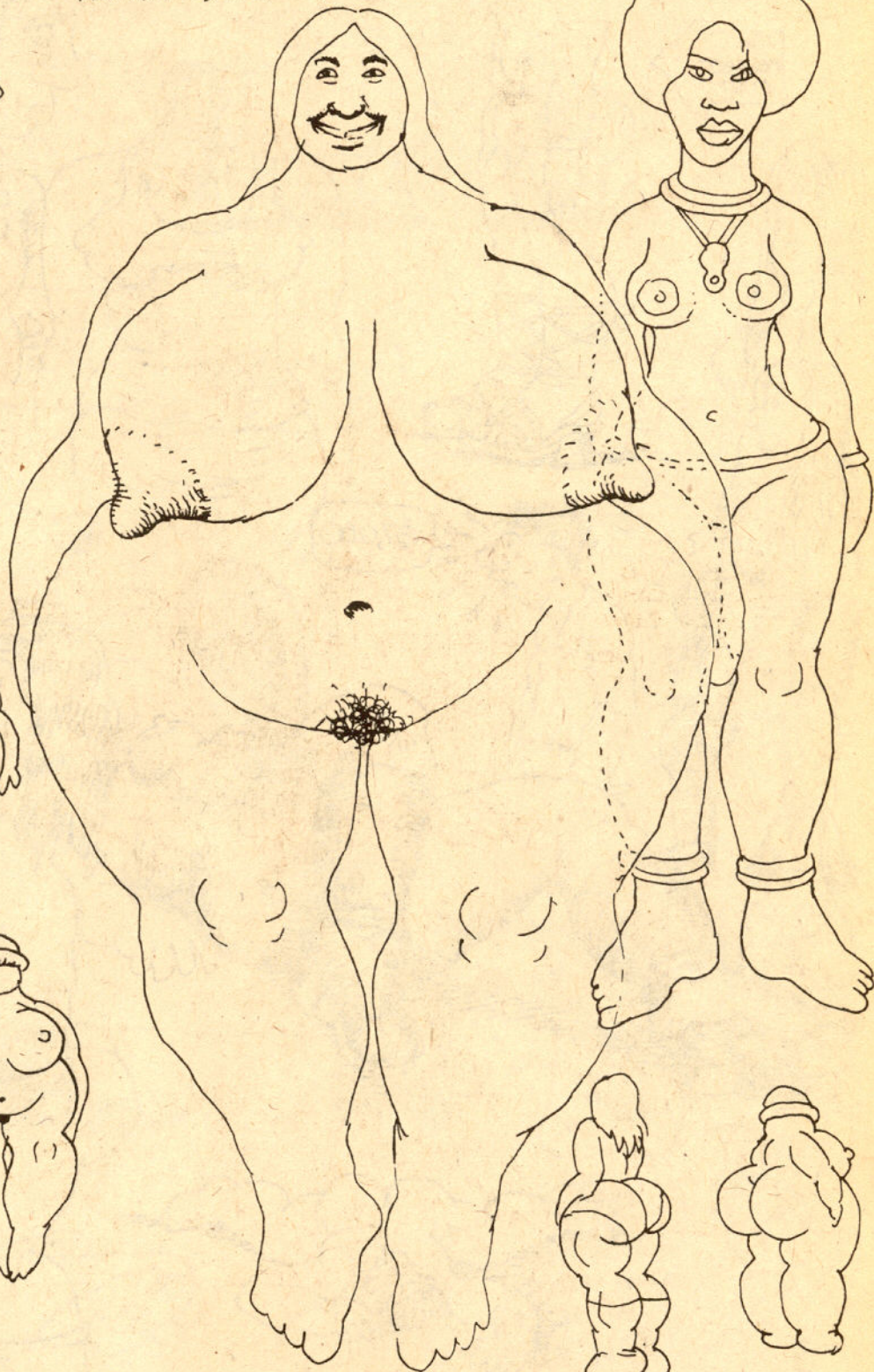
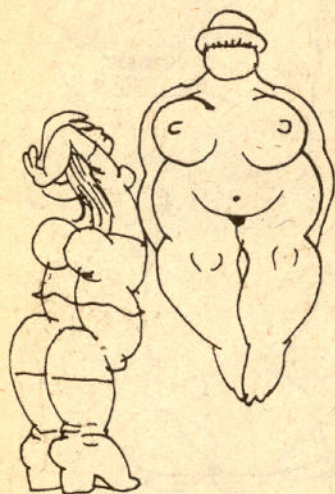
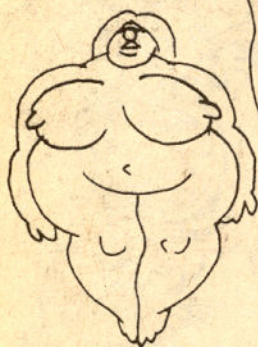
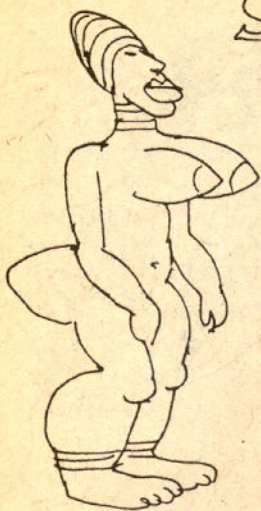


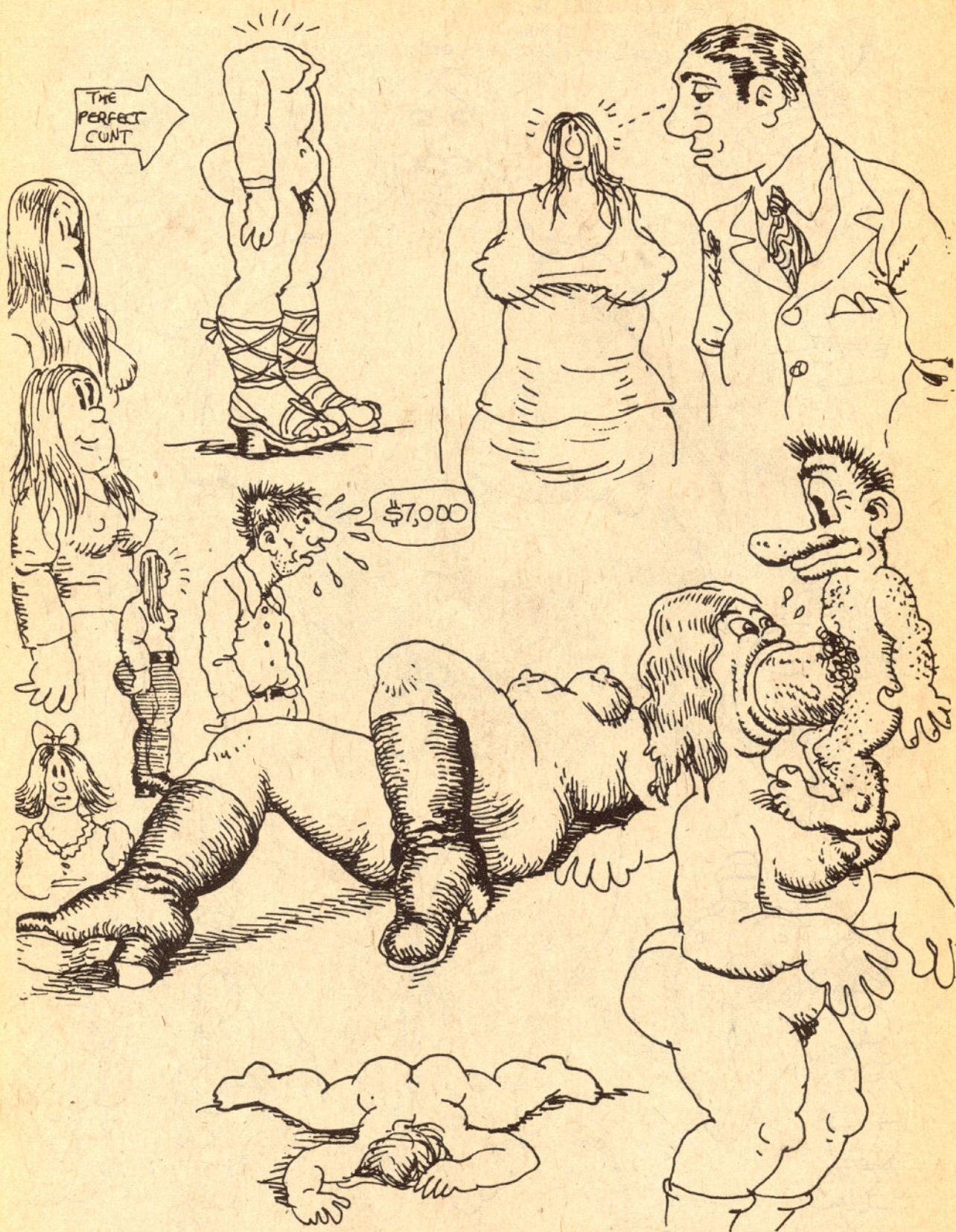
ULP

GUH



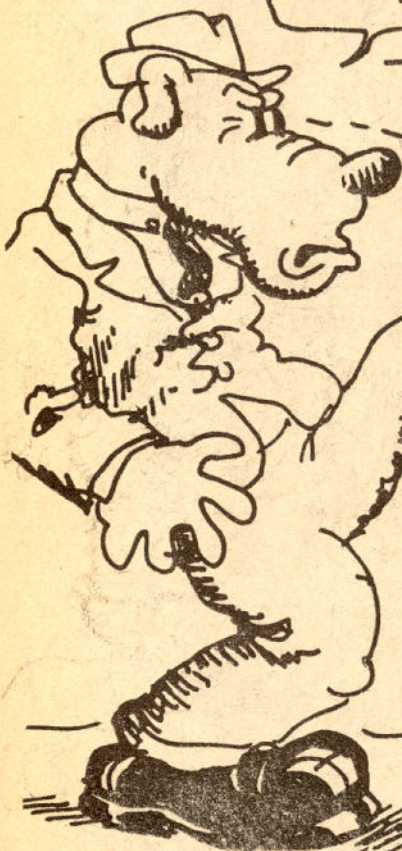
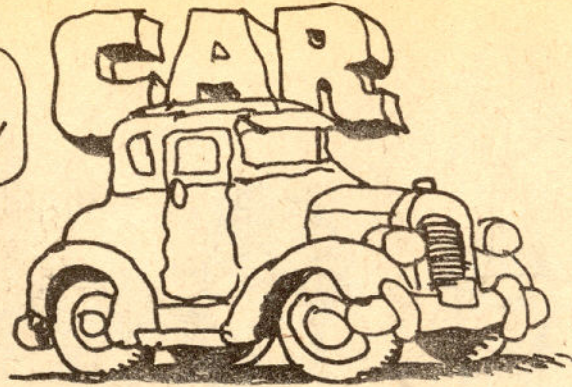
SEX GODDESSES &
FERTILITY SYMBALS...
ASSES, TTTS, LEGS, HIPS, ETC...





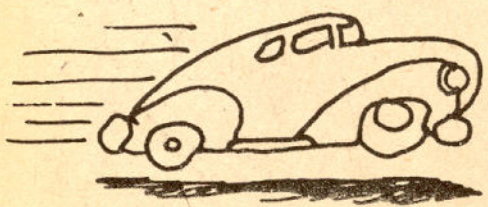


GIT IT
ON
BROTHER!



HM! A
SPECK OF
DUST!

OW!!#!



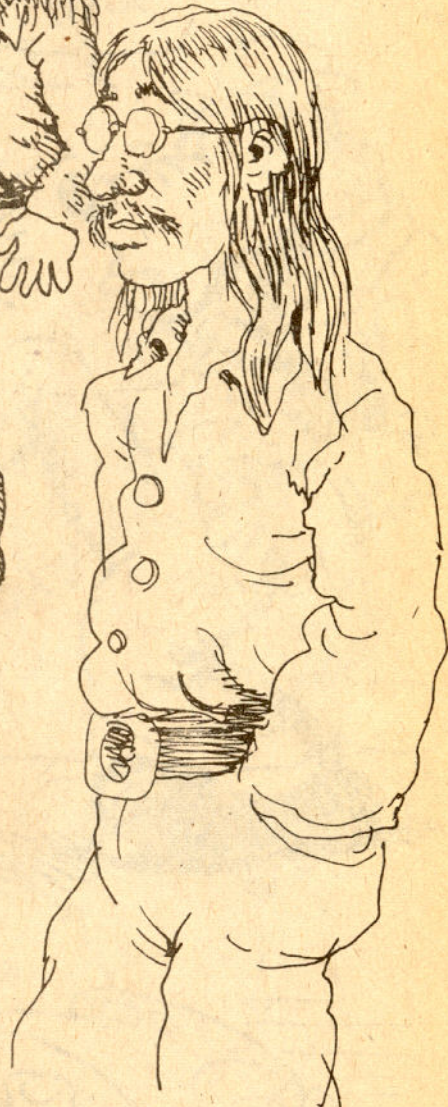
THERE ISN'T A
DAY GOES
BY THAT
SOME MAN
DOESN'T
TRY
SOME-
THIN'
ON ME!

YEAH, AN'
ME WALKIN'
AROUND WITH
CARDBOARD
IN MY SHOES
JIS' TRINE TO
MAKE ENDS
MEET!

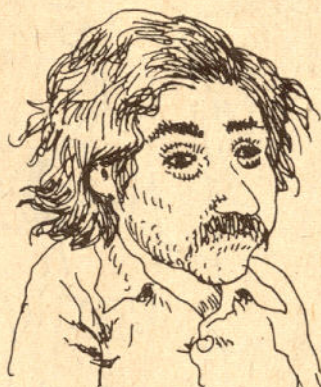
WHY
DOESN'T
SHE
DROP OUT?
BECAUSE HER
BOY IS IN
VEET NAM!



YOU GOT
T'LEARN T'
READ BETWEEN
TH' LAMNS,
JAKE!



T.Z. sez: Gimme a Break!



I'M SO
UNSPIRITUAL



OH GOD
HELP ME I'VE
NEVER BEEN
SO SICK



111111
 111111
 111111

A cartoon illustration on aged, yellowed paper. In the foreground, a man with a mustache, wearing a light-colored suit jacket, a white shirt, a patterned tie, and a fedora-style hat, looks upwards with a slightly concerned or curious expression. Behind him, the lower half of a very large, muscular man is visible, showing thick thighs and legs. The large man is wearing dark shoes. In the background, a small, thin figure with spiky hair sits cross-legged on the ground, looking towards the viewer. A speech bubble from this small figure contains the word "WHAT". The drawing is done in a simple, sketchy line-art style.

WHAT
NEXT?!

SOMETIMES I AM
OVERCOME BY A
STRANGE, UNEXPLAINABLE
INEXPLICABLE
FEELING OF
DISGUST!



The Divided Self

Love and Kisses, R. Crumb

Asshole!

Schmuck!

JERK

MORON

FAGGOT

IDIOT

SICKIE

STUPID
FOOL

LOTS A
LUCK!

YER EGO'S
TOO BIG!!

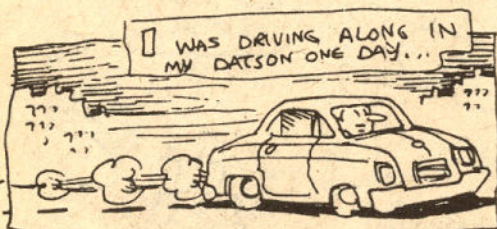
TUT
TUT!!

OH
GOD!





Desert Island Blues



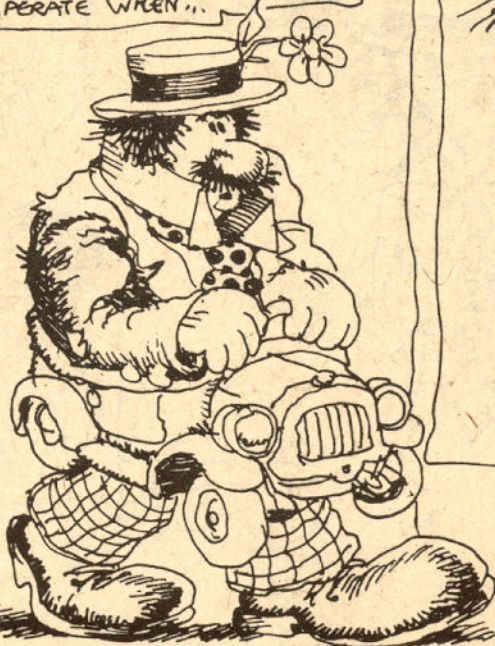
I WAS DRIVING ALONG IN MY DATSON ONE DAY...

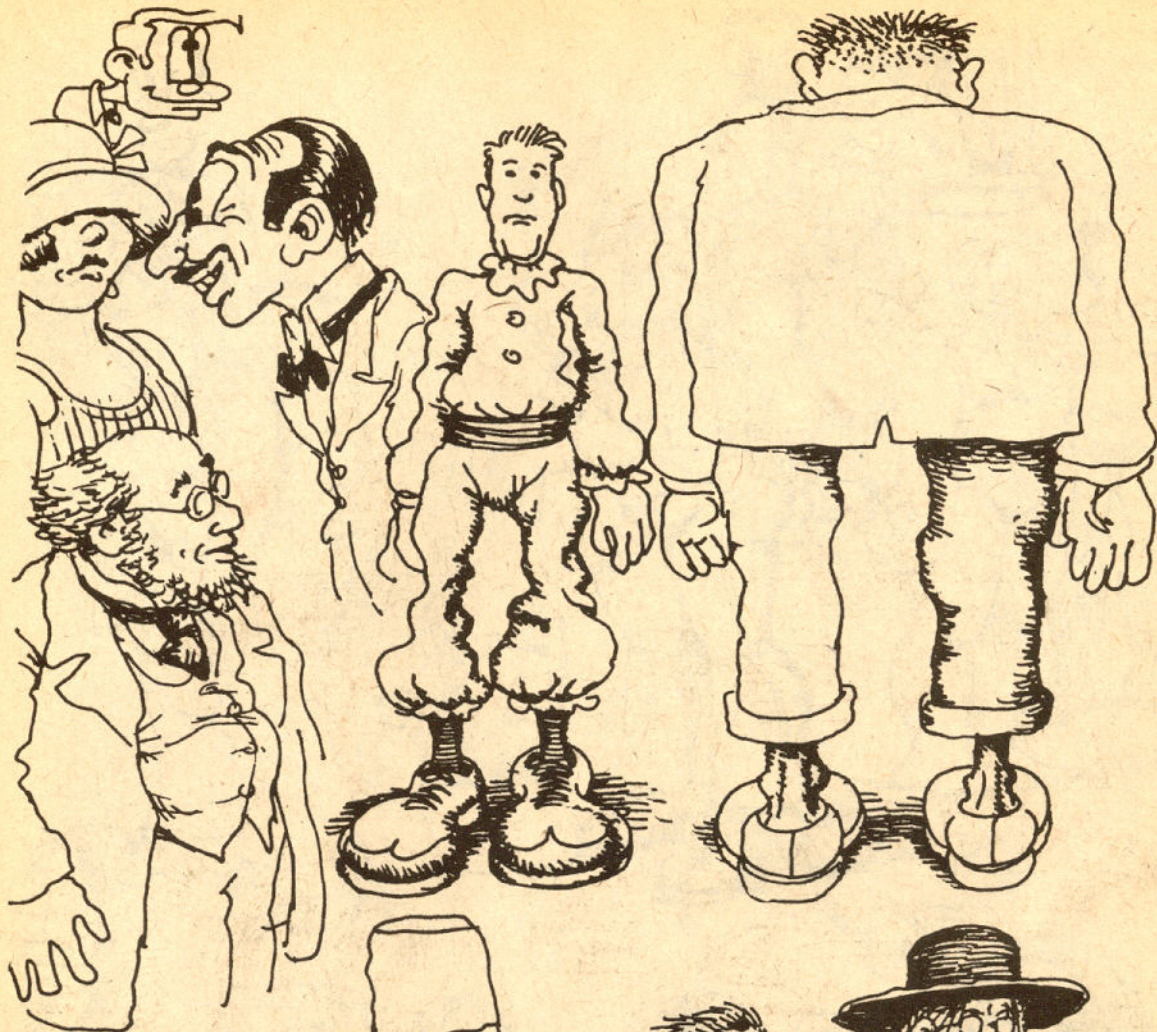
WHEN SUDDENLY I FOUND MYSELF STANDING BEFORE GROUCHO MARX !!

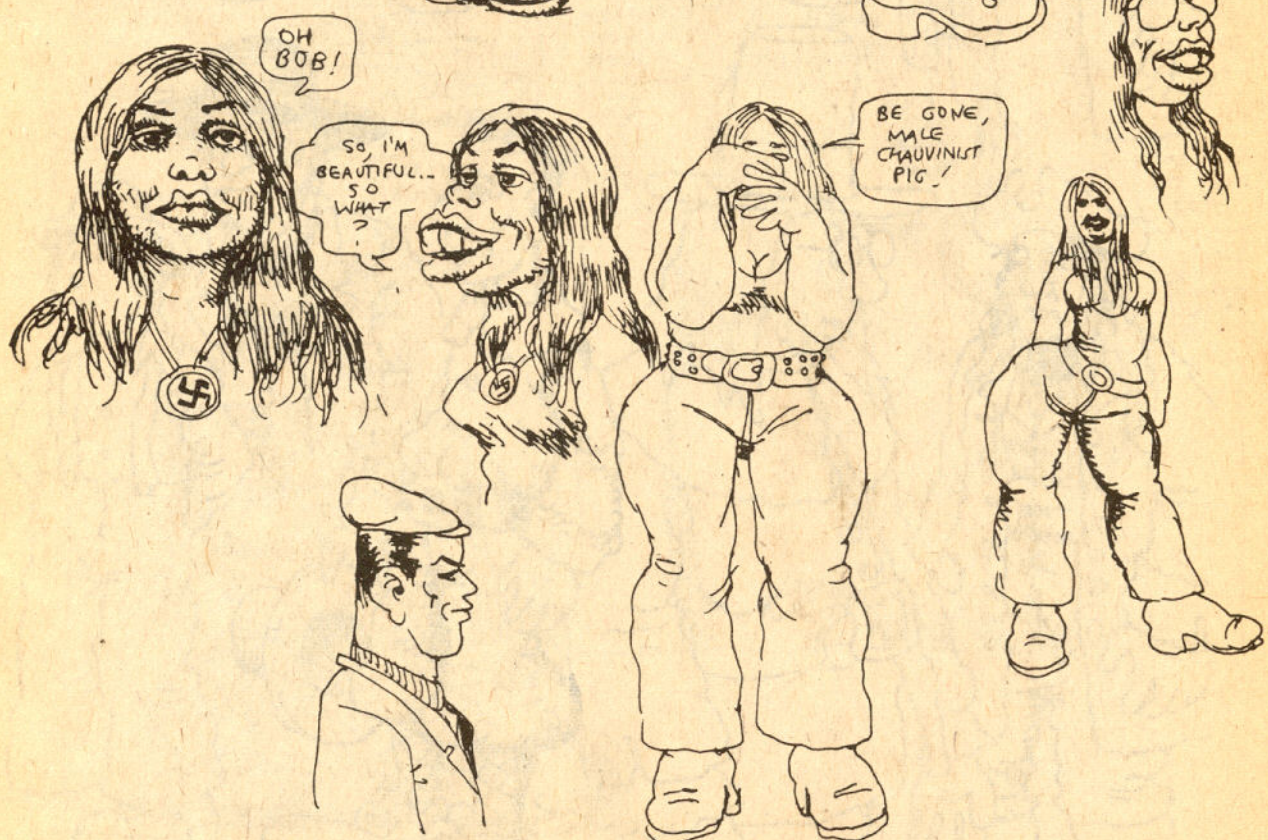
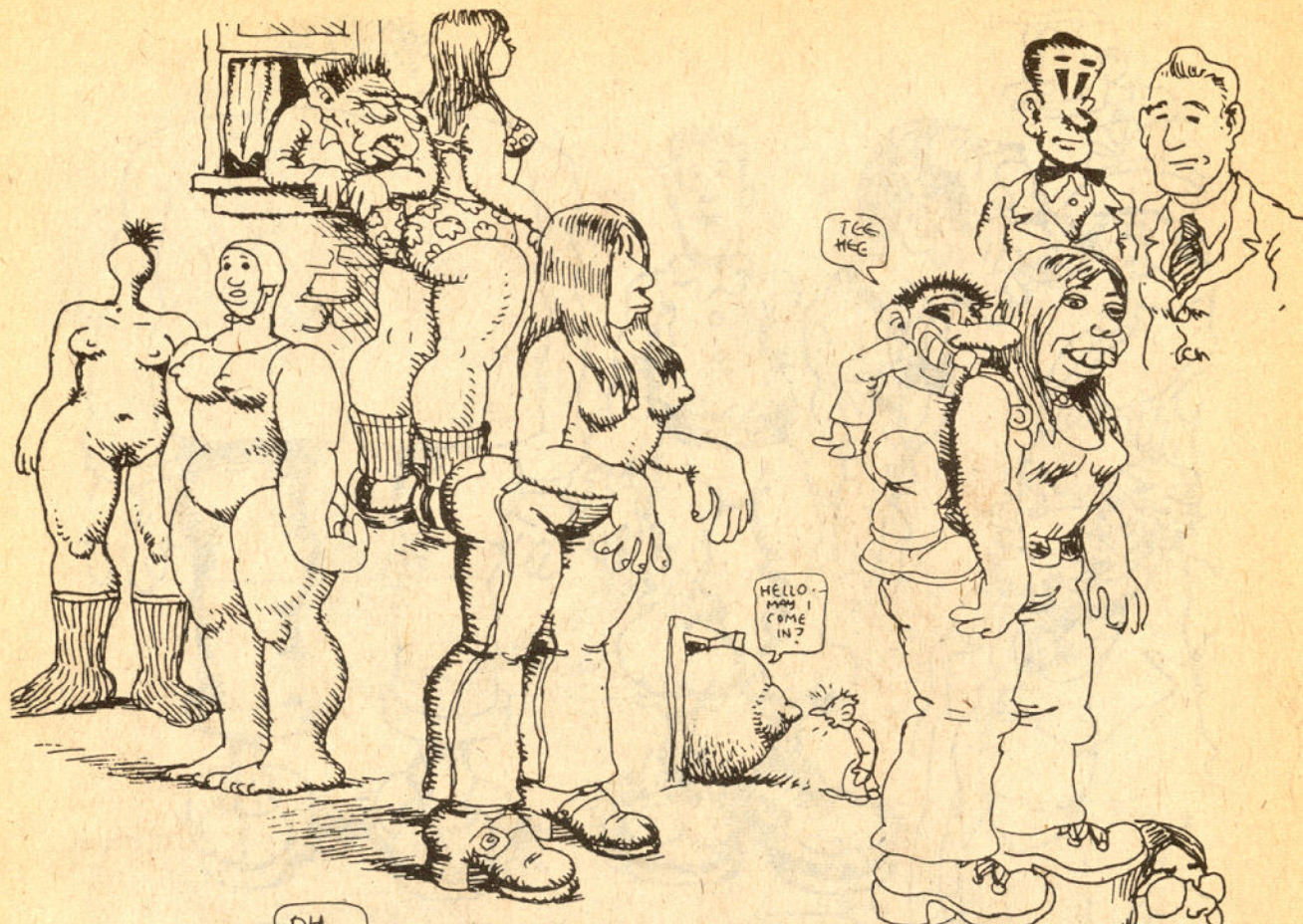
SAY TH' SECRET WOULD AN' WIN A HUNDRED DOLLARS...

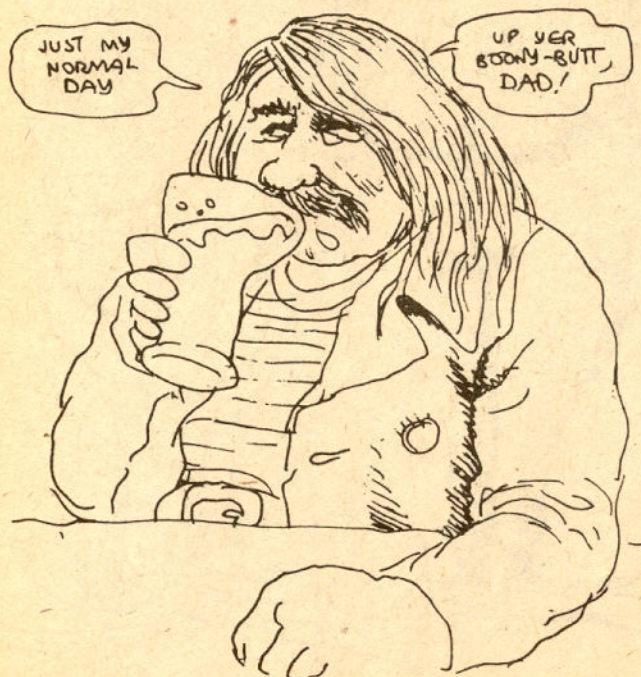
NOW IT'S TIME T' PLAY YOU BET YOUR LIFE!

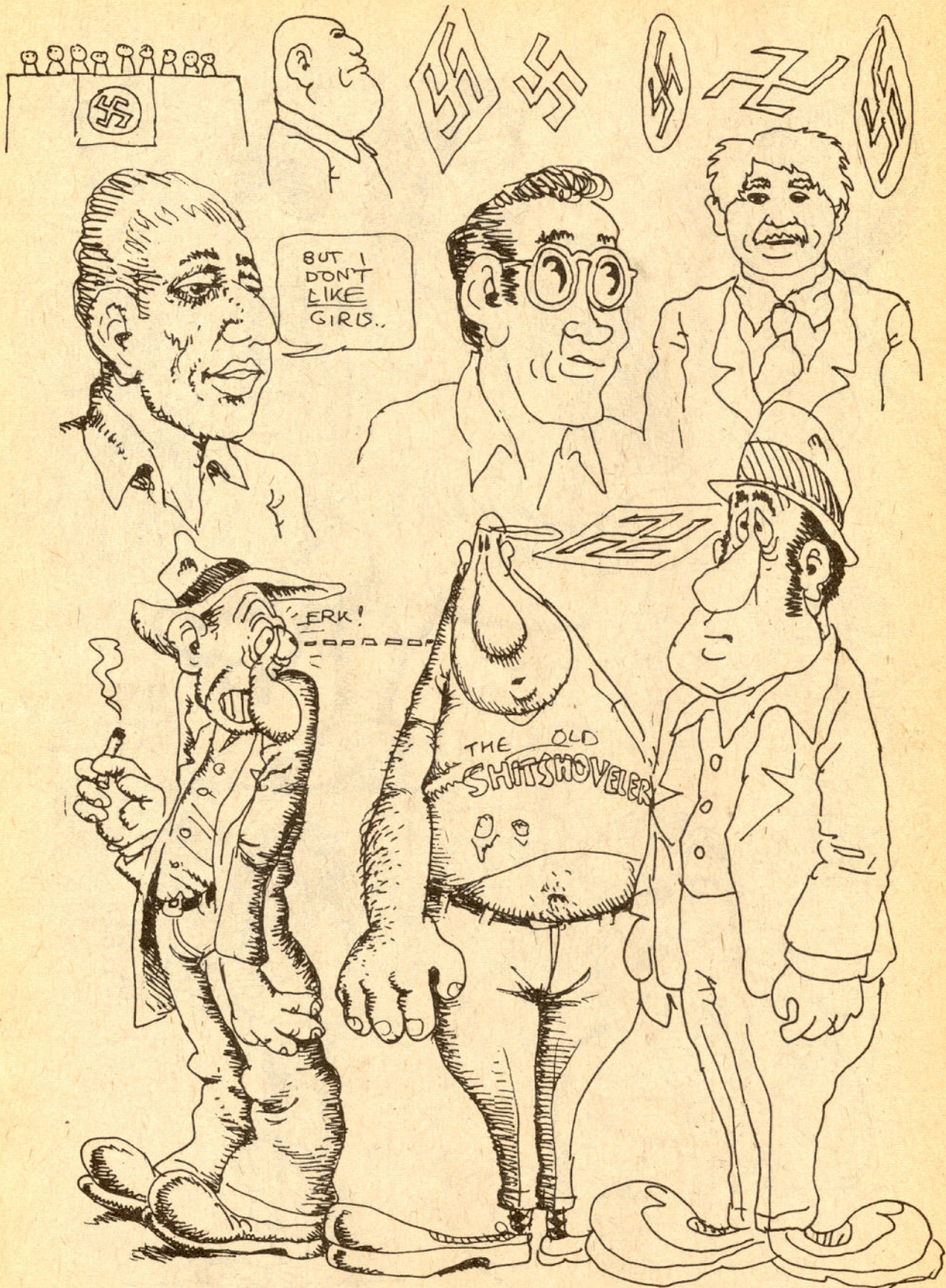
THE SITUATION WAS GETTING DESPERATE WHEN...











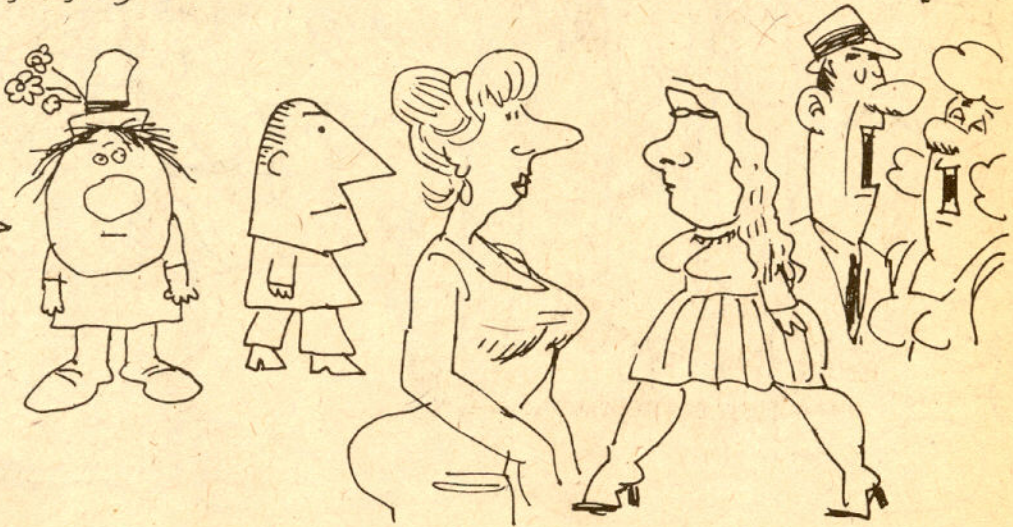


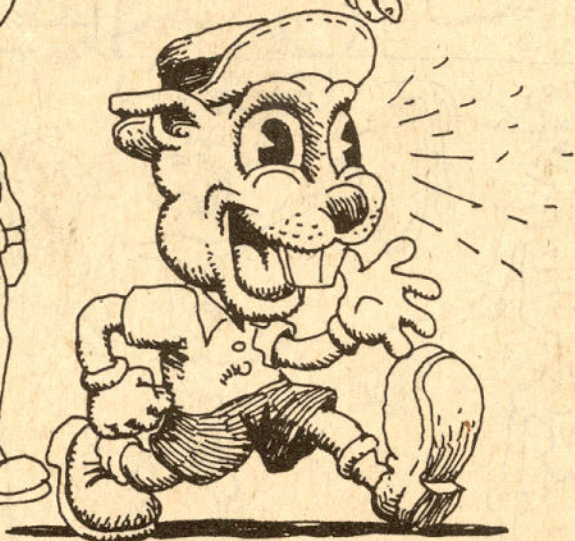
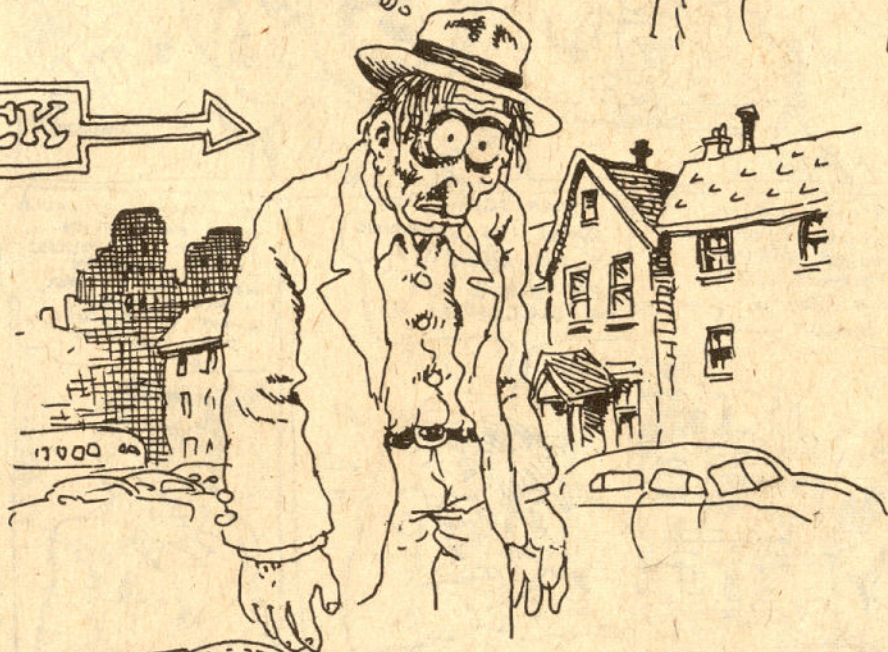
URBAN MAN



GAG (CARTOON) ↓

NUETER
CHARACTER →





AND THEN THERE ARE TIMES WHEN...

SOMETIMES I GET THE
UNSETTLING FEELING THAT
SOMETHING'S GONE WRONG
SOMEWHERE ALONG THE
LINE...

ARE YOU FROM
FUNCTION
FROM FUNCTION
JUNCTION

BUT I CANT SEEM TO
FIND OUT WHAT IT IS!!

WHERE THE
FUNCTION JUNCTION
SUCTION CUPS ARE ♪
MADE
ARE YOU FROM
FUNCTION
FROM FUNCTION
JUNCTION
WELL I'M
FROM FUNCTION
TOOOO...

MAYBE IT'S THE WORLD
SITUATION ... EVERYTHING IS
SO FUCKED UP... TOO MANY
PEOPLE, TOO MANY SYSTEM,
TOO MUCH CRAP...
THAT'S PROBABLY
IT!

THEN AGAIN,
MAYBE IT'S SOMETHING
IN MY BRAIN!
MY MIND IS
MALFUNCTIONING!!

THEN AGAIN, IT COULD
BE A PERSONALITY
PROBLEM... MY PSYCHO-
SEXUAL WANG-UPS...
NOW THERE, AT LEAST,
I HAVE A CERTAIN
AMOUNT OF CONTROL,
SMALL THOUGH IT
BE!

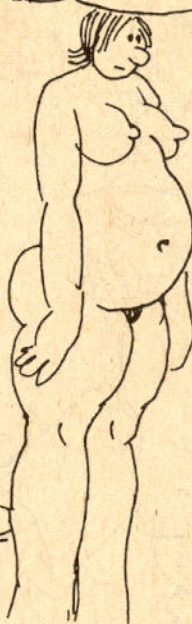
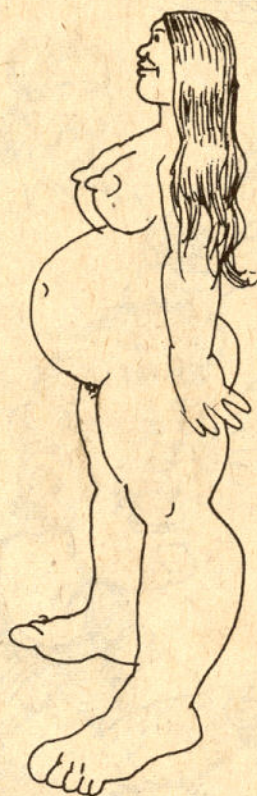
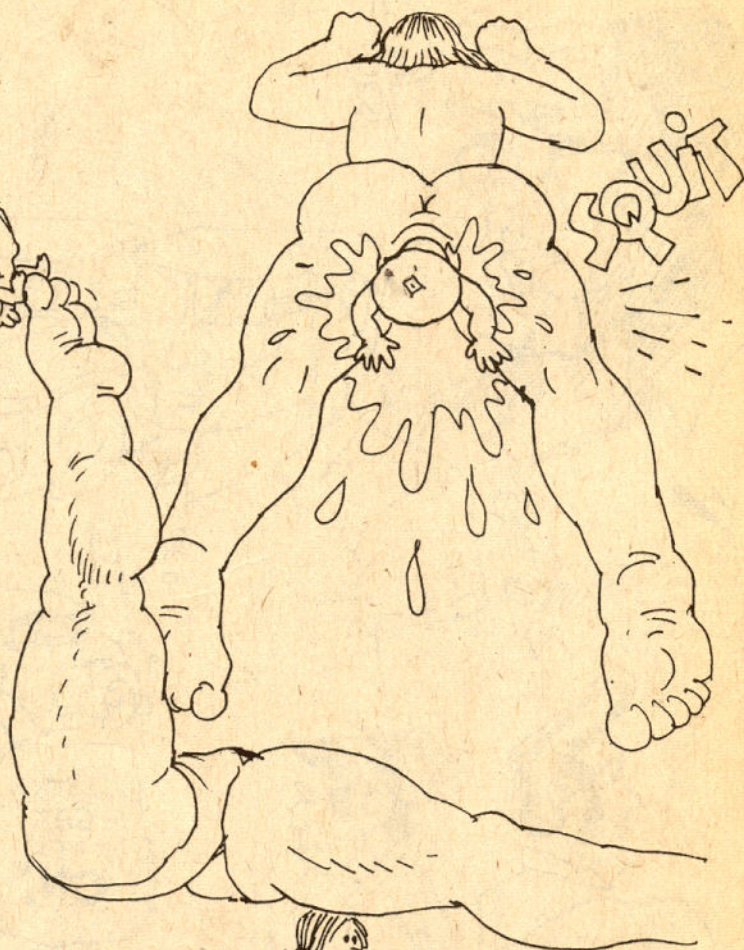
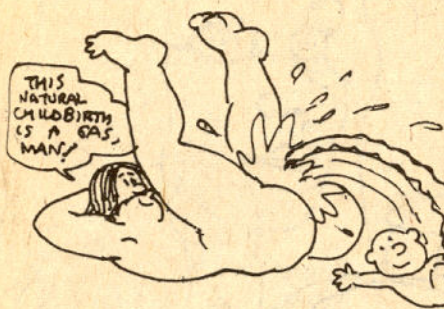
NUTS... I'M
GOING HOME!

ME
TOO

HOLY GOD WE
PRAISE THY NAME

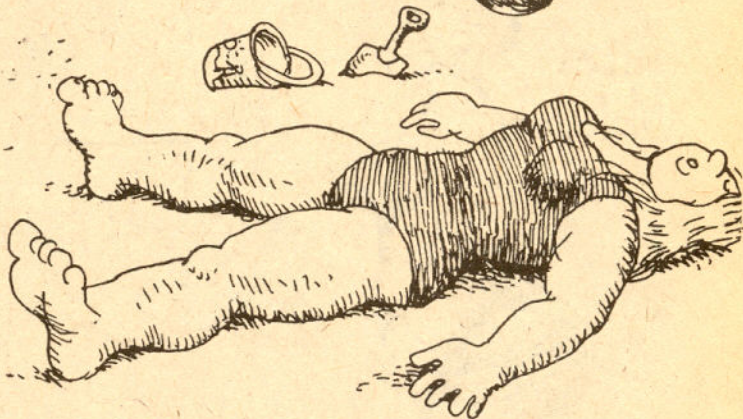
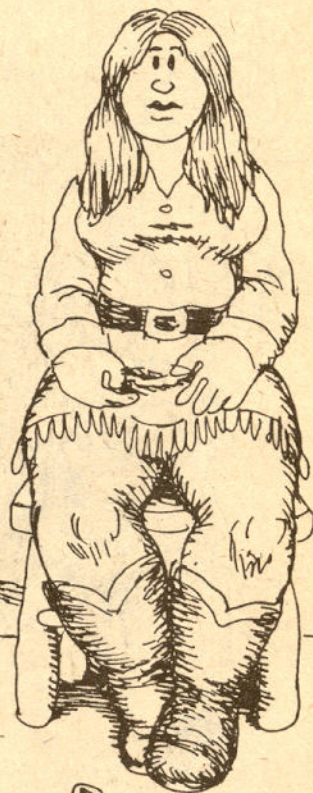
LORD
ABOVE
WE BTH
BEFORE
THERE







THERE ARE MORE
STRONG WOMEN THAN MEN

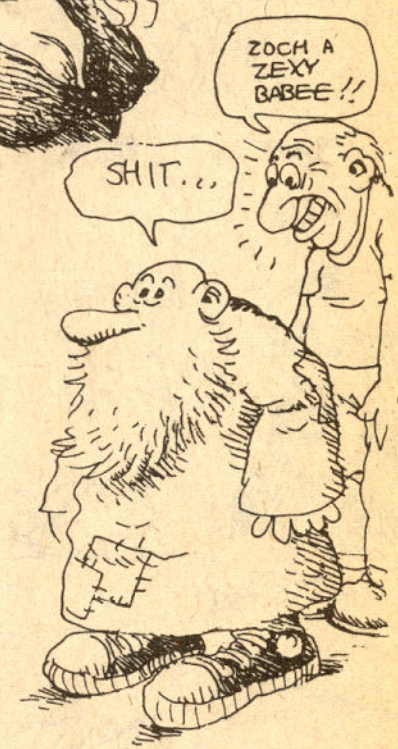
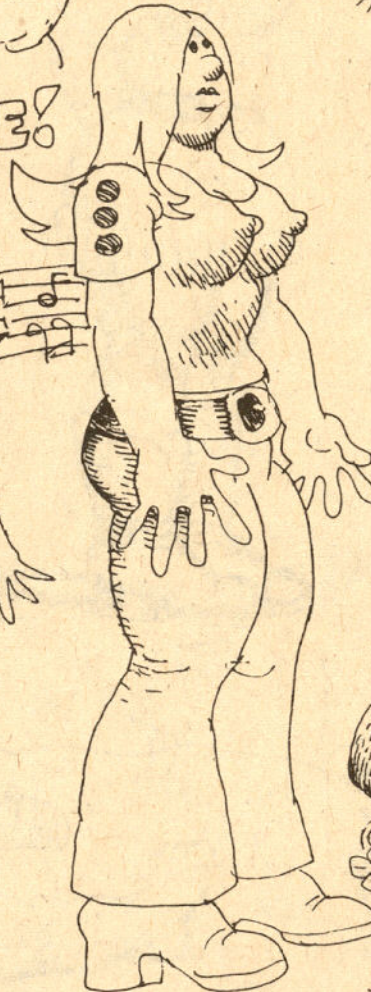




ZOCH A
SEXY
BAYBEE!



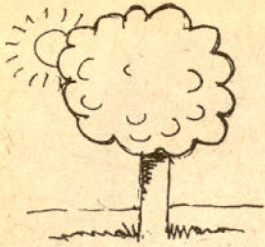
GREEN
LIPSTICK



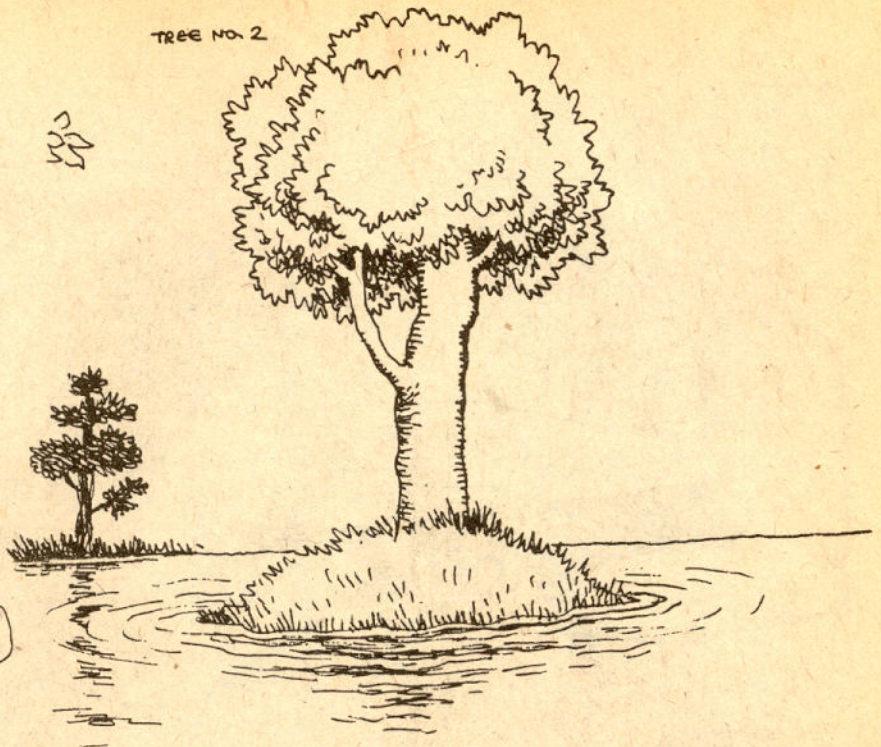
ZOCH A
ZEXY
BABEE !!



TREE NO. 1.



TREE NO. 2

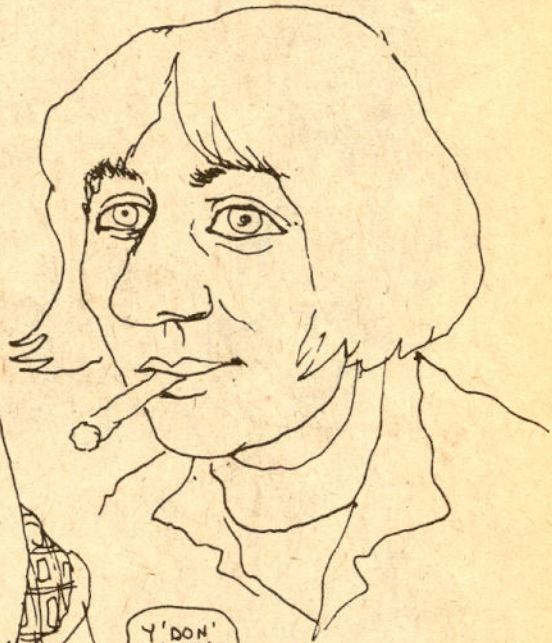


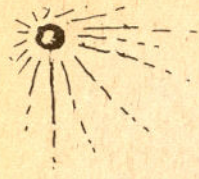
I RILLY LIKE
THE FIRST
JEFFERSON
AIRPLANE
ALBUM!

I USTA
PLAY THAT
ALBUM
ALOT

I GET
RILLY
GIGGLY..

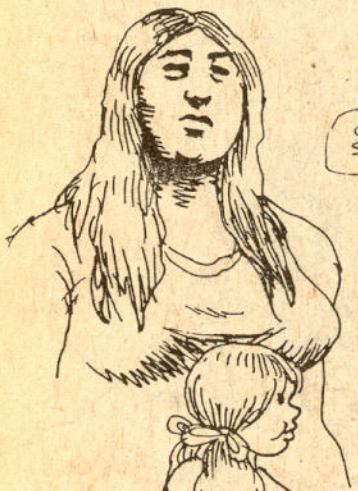
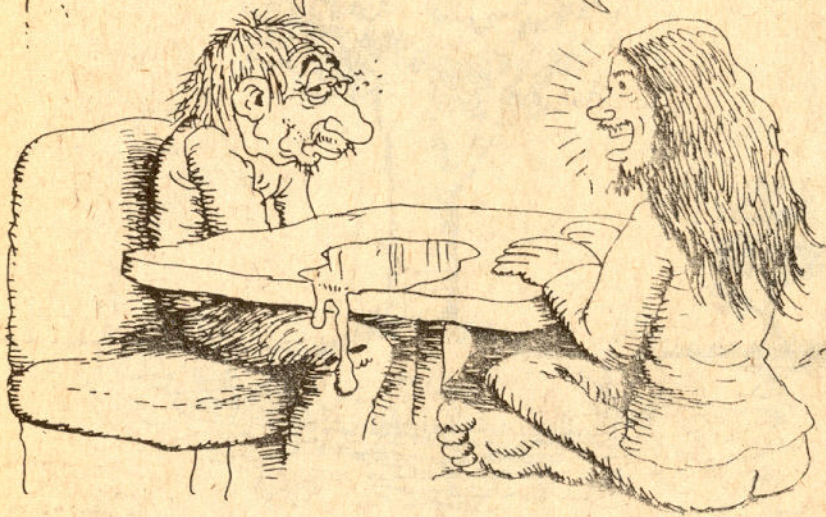
Y'DON'
WANNA
BAD
VIBE
ME !!



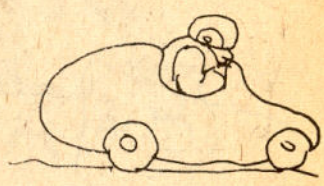
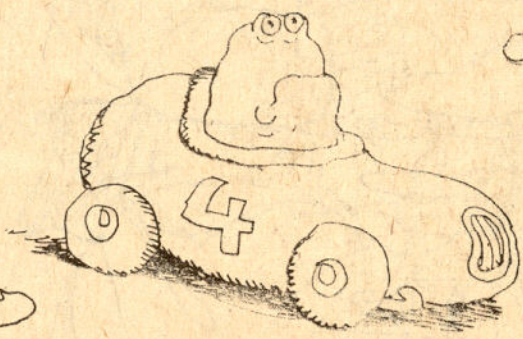


I USED TO
LIVE IN THE
MOMENT...

SURVIVAL
IS TRANSCEN-
DENTAL!!



GET YER
SHIT TOGETHER
BUB!!



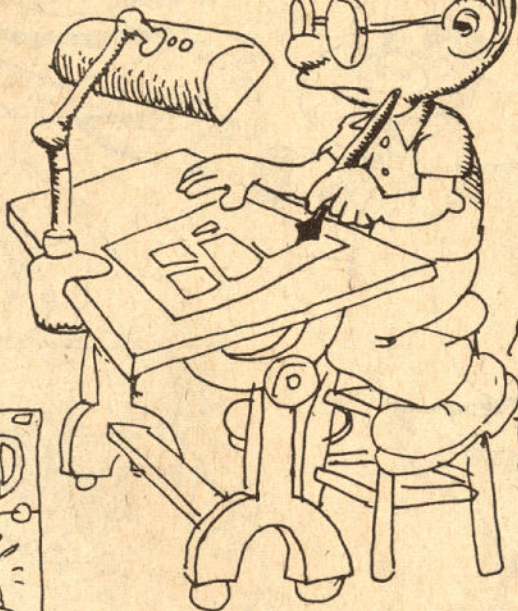


R. CRUMB
BOY
GENIUS



R. KRUMB,
KID KARTONIST

R. CRUMB
ANGRY
YOUNG
MAN



WORK IS TH'
CURSE OF TH'
DRINKING
CLASS YUK YUK



R. CRUMB,
BITTER
OLD
FOGEY



R. CRUMB
URBAN
SOPHISTICATE







ANY ONE FOR
TENNIS?

WHEN COKE
KEEPS Y' FROM
GETTING COLD.
IN BIG SUR
IT'S GOOD
COKE!

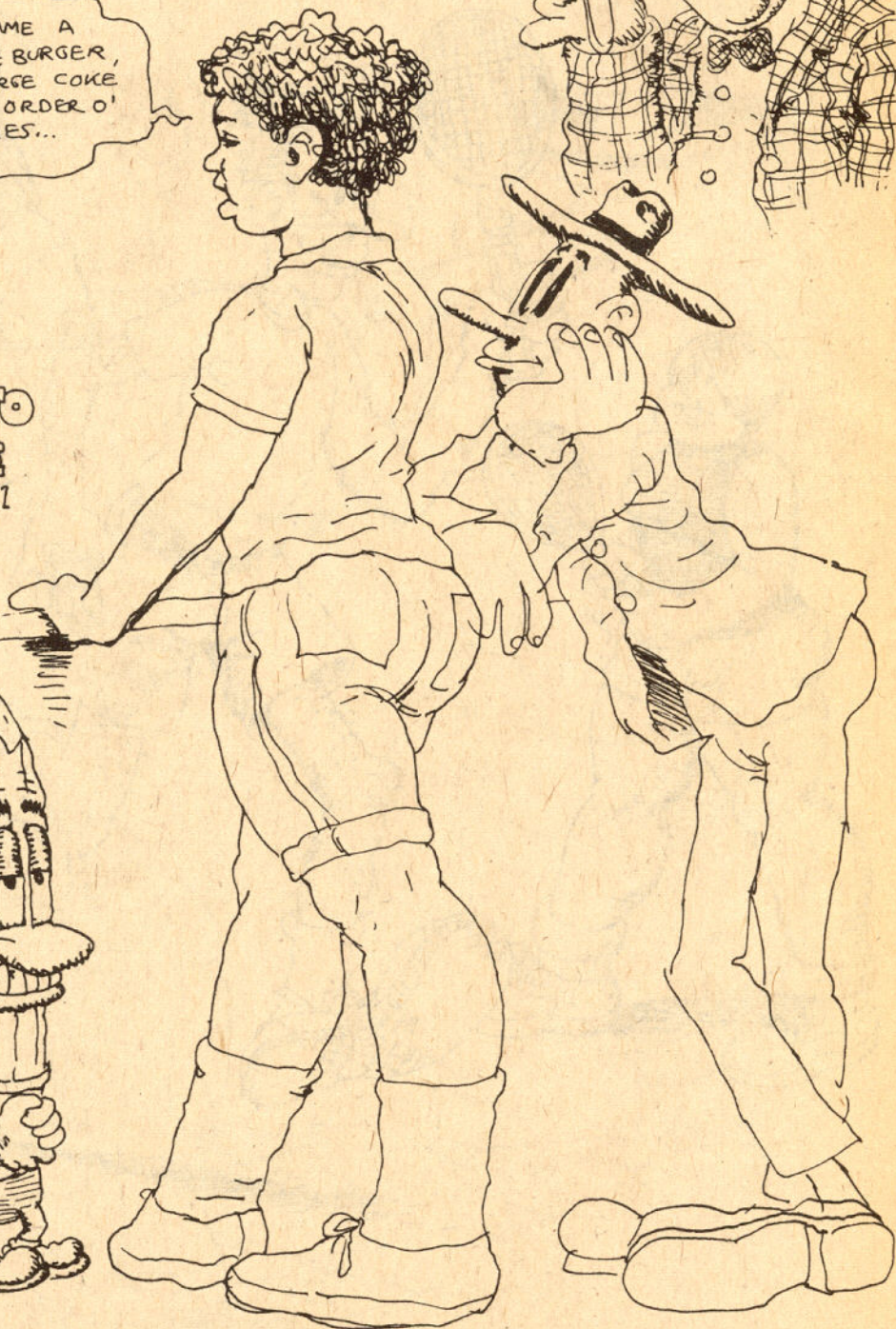
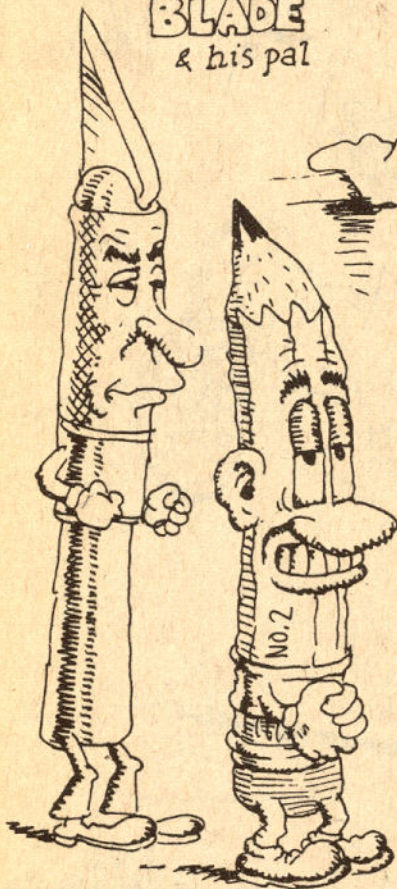
YOU ASS!!
DONT BE
SUCH
AN
ASS!!

EVA
BOMGARDNER

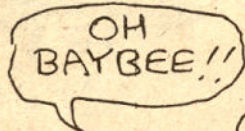
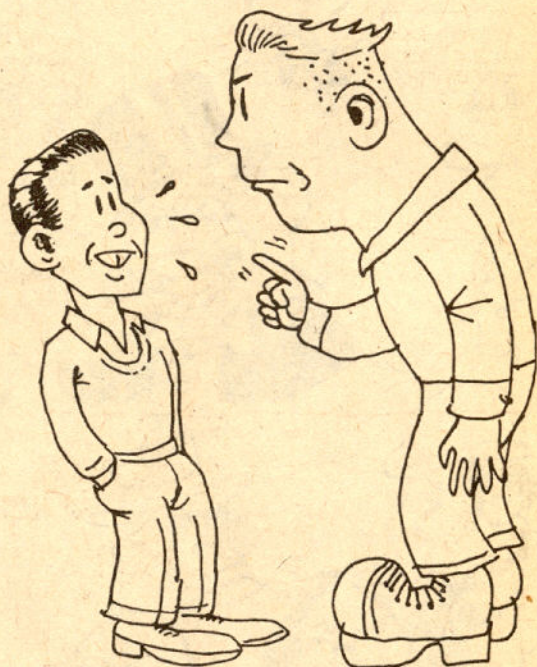
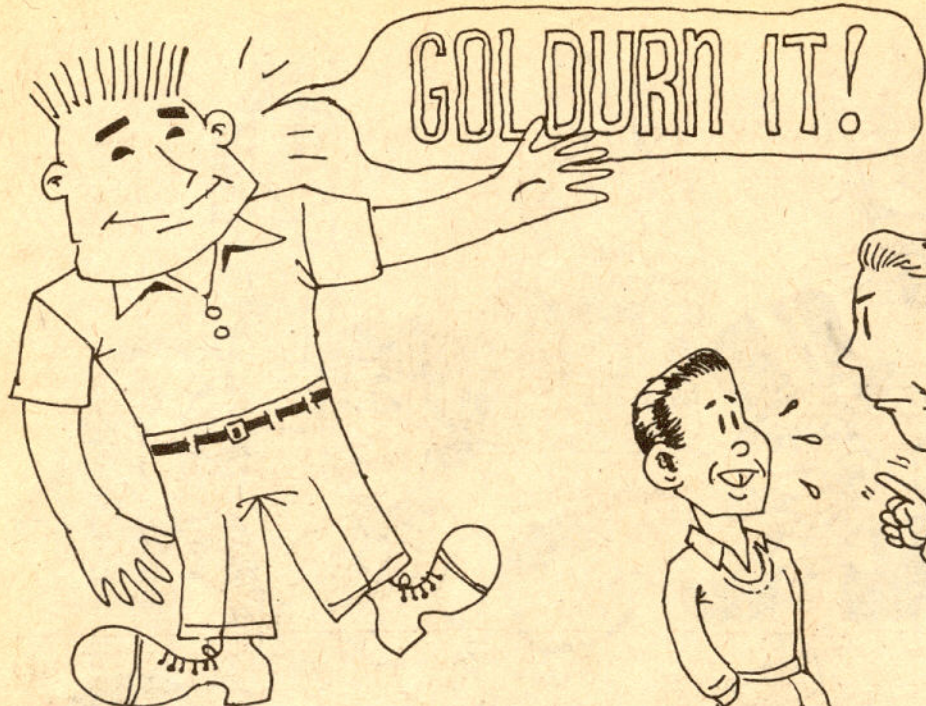
GIMME A
DOUBLE BURGER,
A LARGE COKE
AN' A ORDER O'
FRIES...

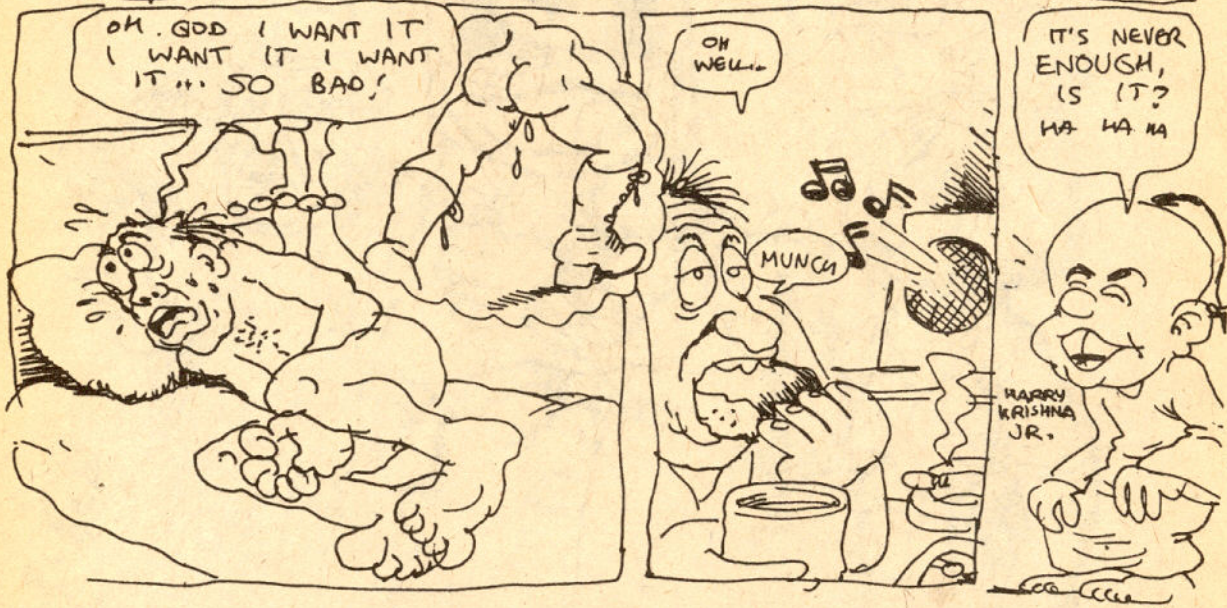
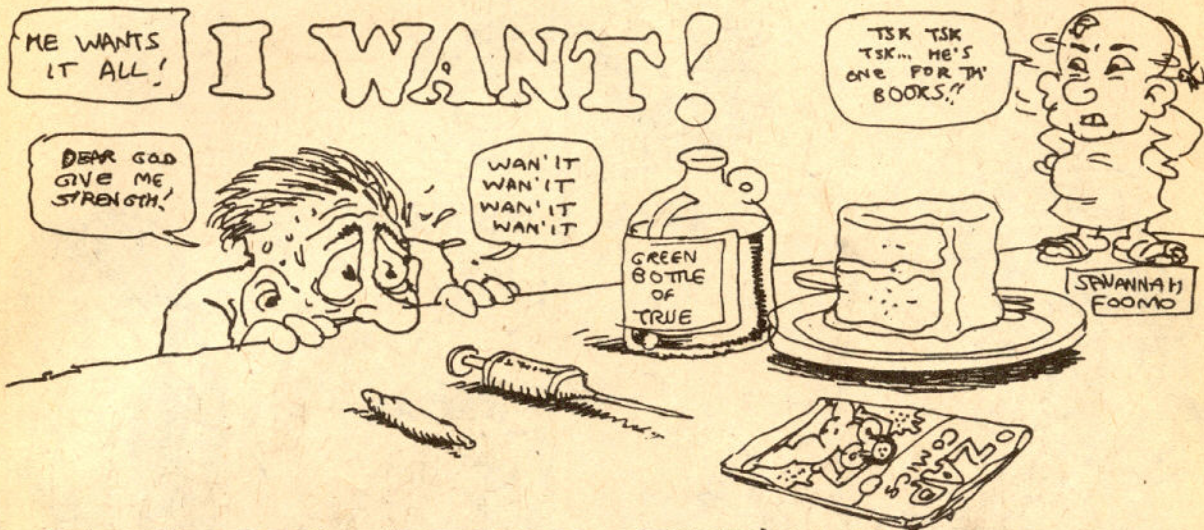


**X-ACTO
BLADE**
& his pal



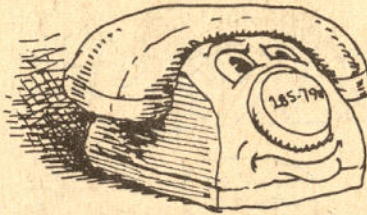






AT&T

National
Business
Factors

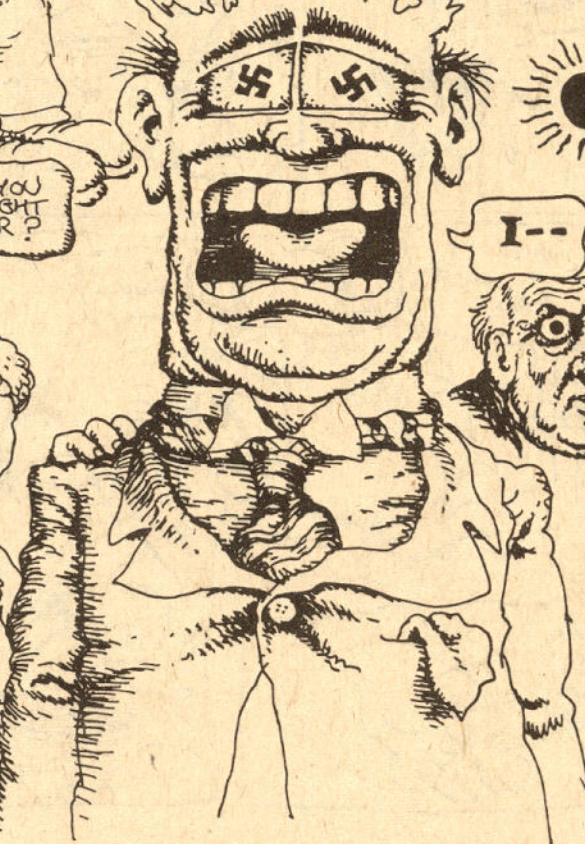


BELL SYSTEM

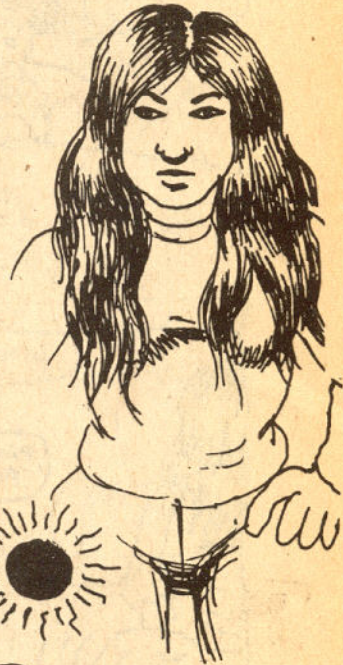
I GOTTA GET
HOME AN' WATCH
THE UNTOUCHABLES!

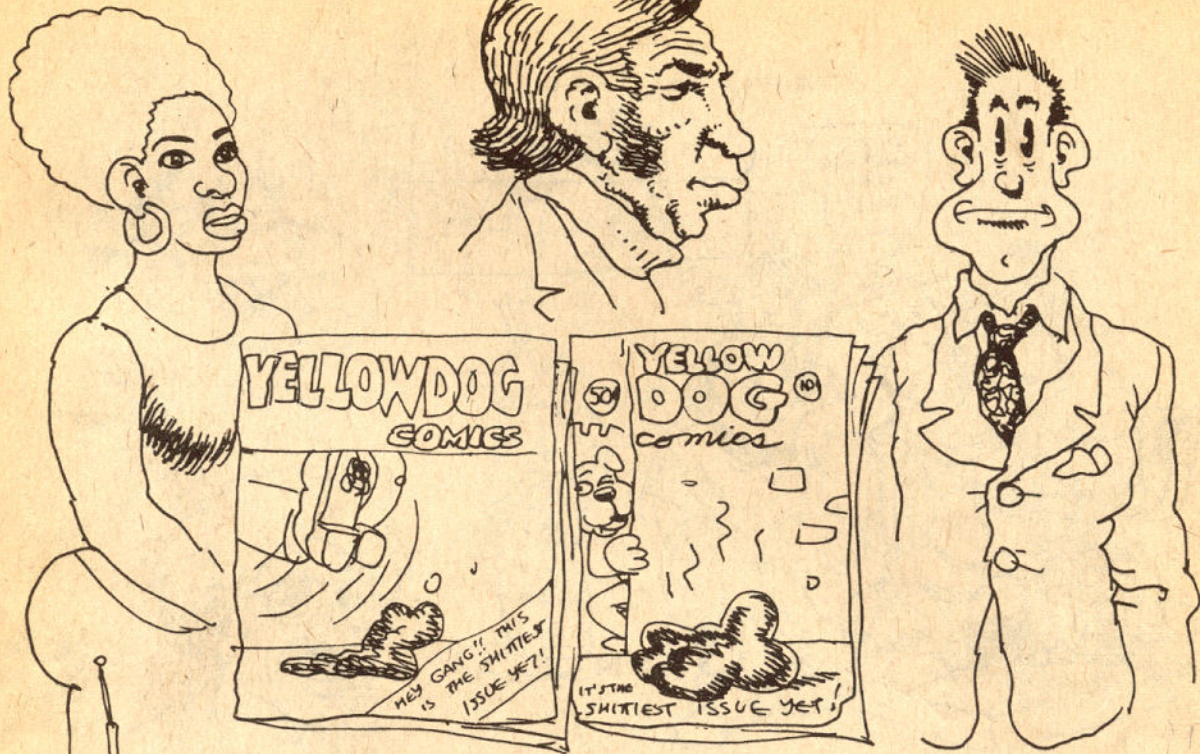


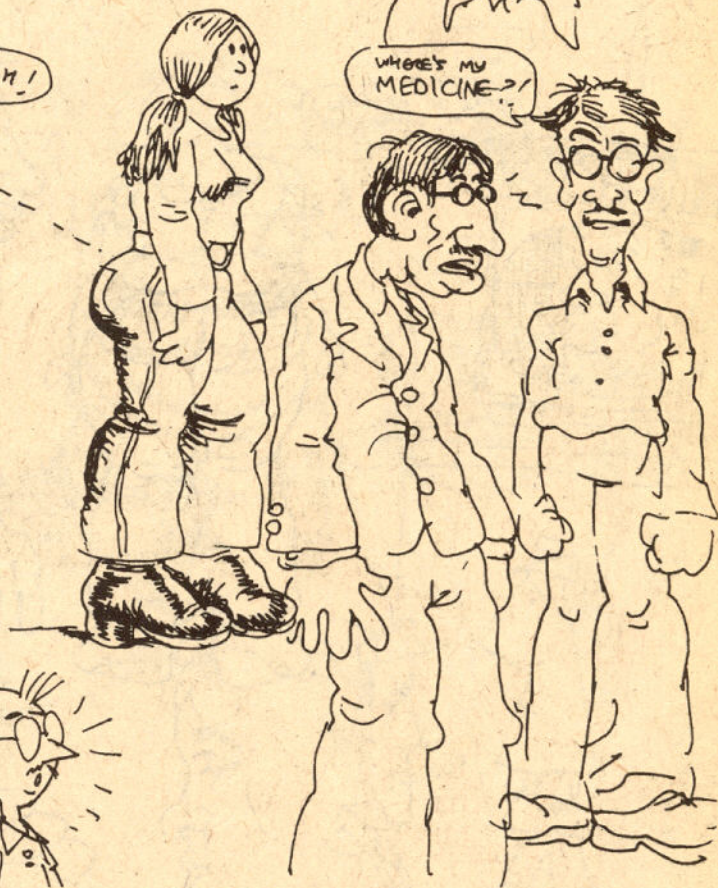
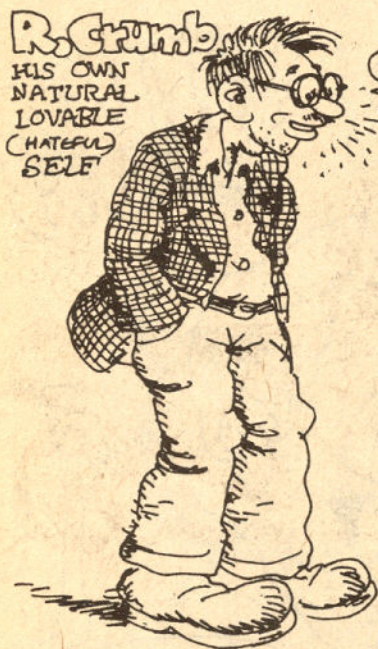
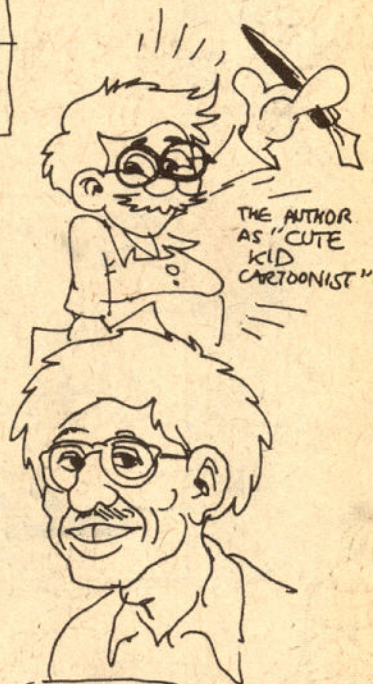
ARE YOU
ALRIGHT
DEAR?

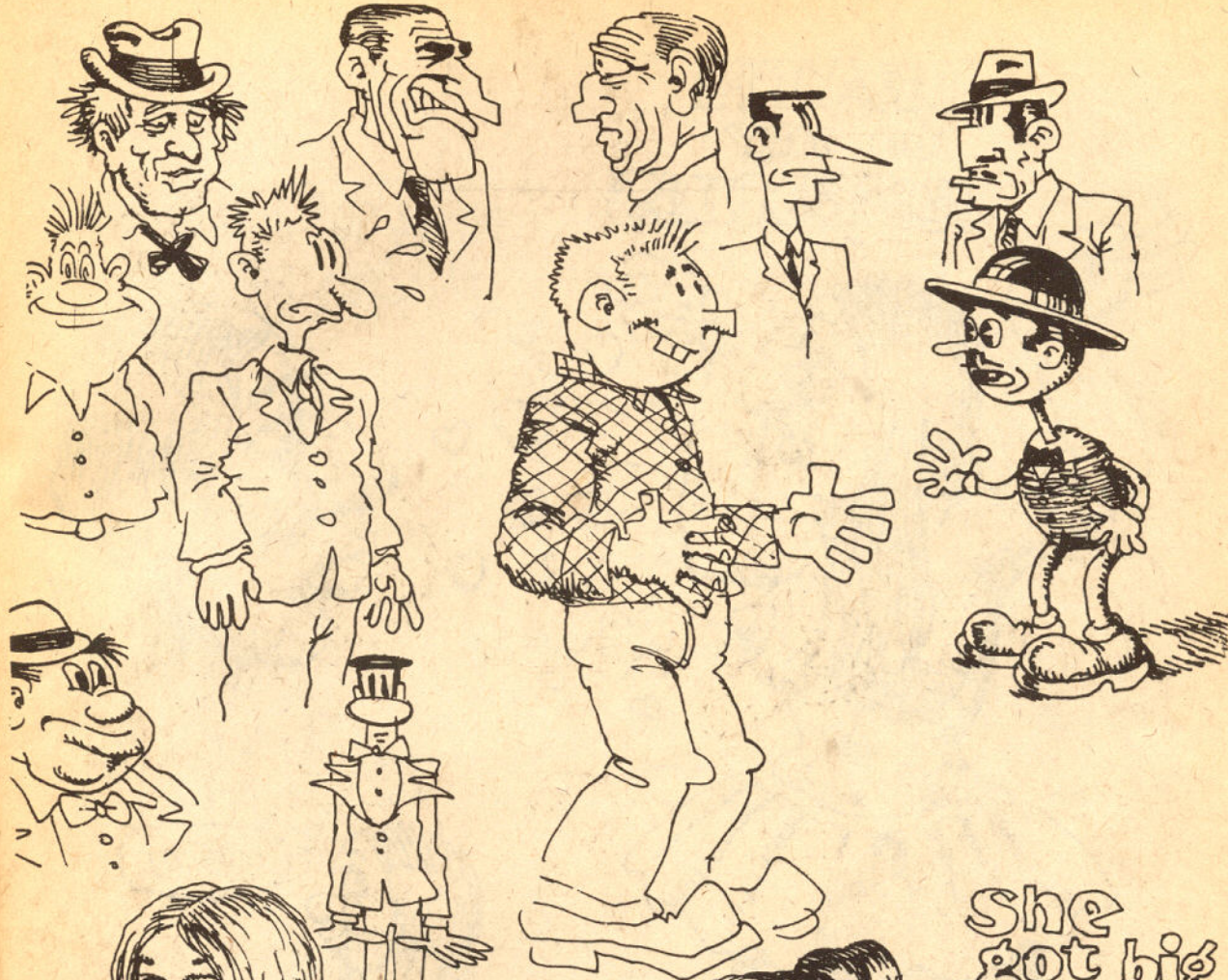


I--

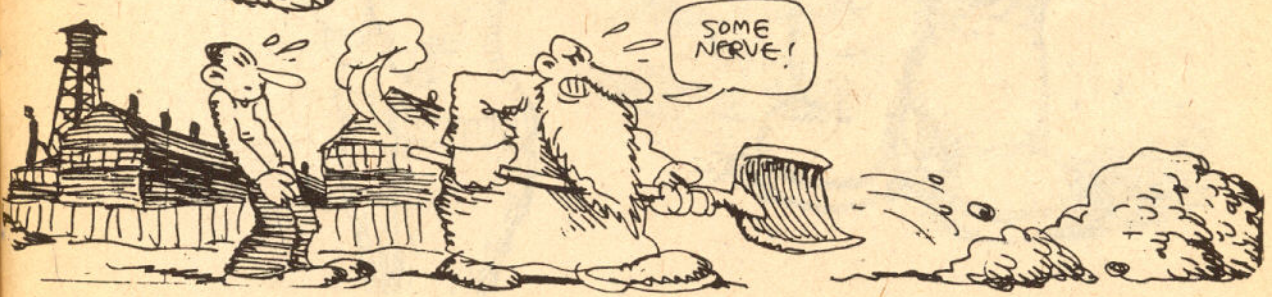
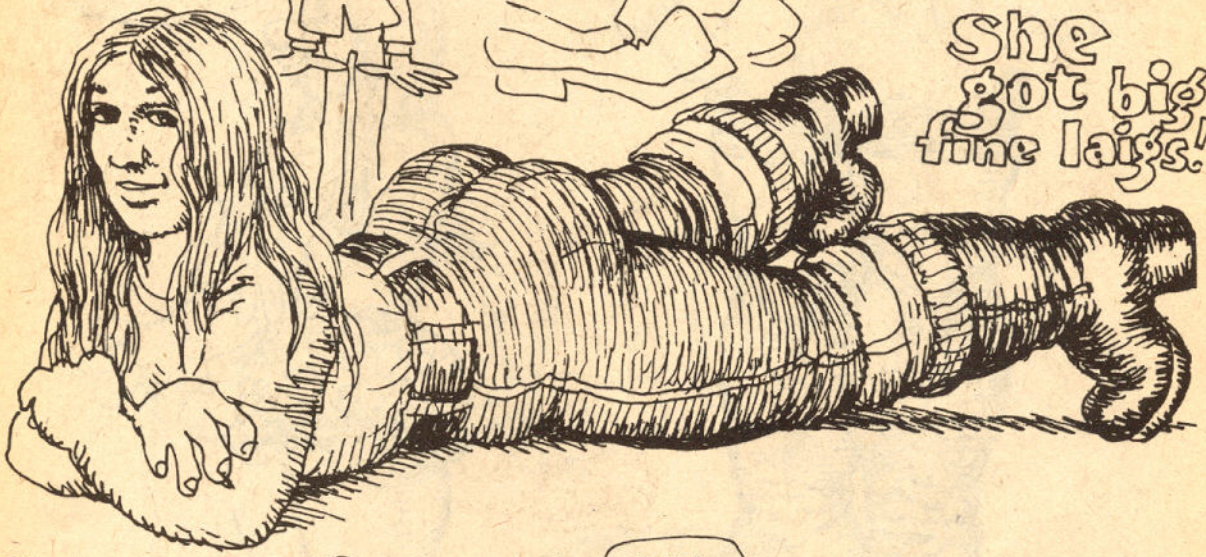




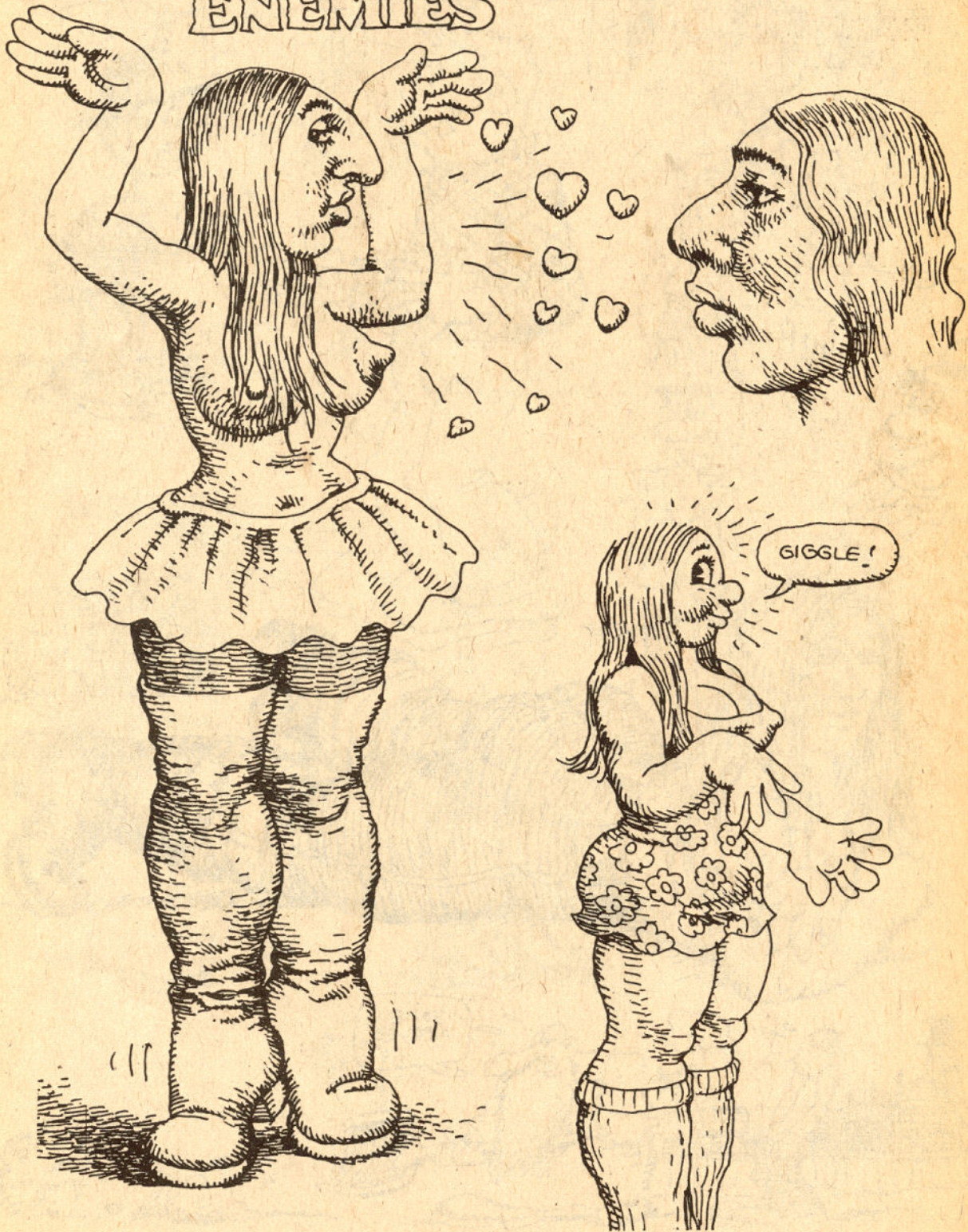




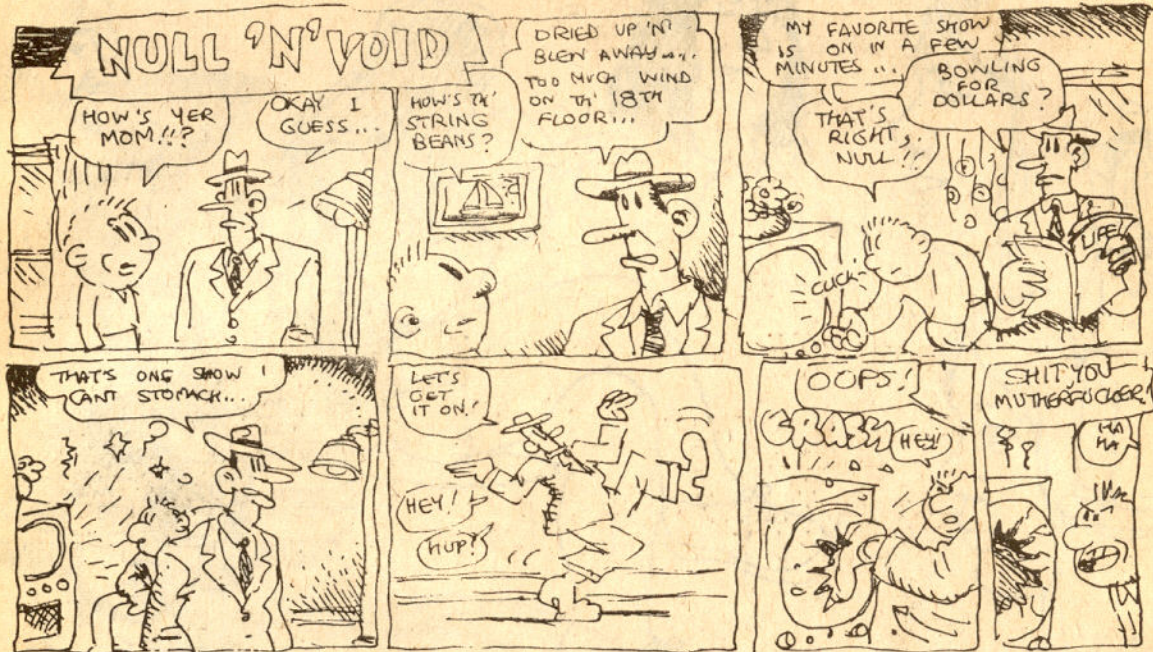
She
got big
fine laigs!



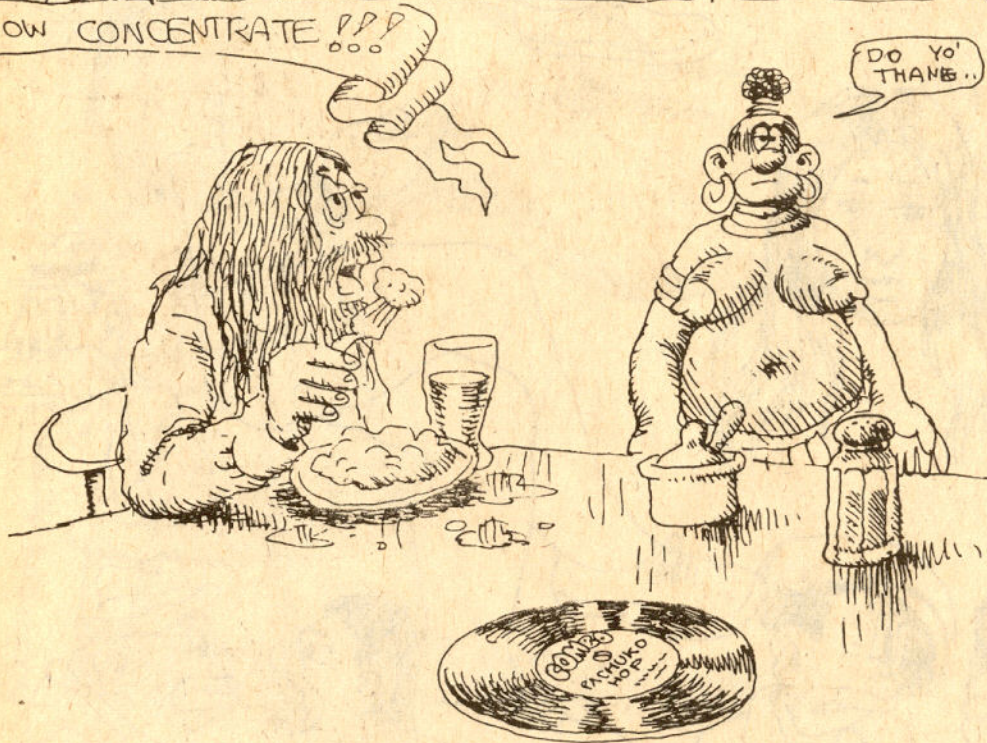
DEATH to my ENEMIES



NULL 'N' VOID



NOW CONCENTRATE !!!





Big Legs

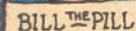


THE ARTIST
and his **MUSE**...

DON'T MOVE,
LADY!! THIS WON'T
TAKE LONG!!

SKRITCH
SKRATCH

MAKE ME
LOOK
SULTRY...



SQUIRRELY THE SQUIRREL

THE NUTTIEST
L'I'L GUY THAT
EVER WALKED
ACROSS A
PIECE O' PAPER!

THINK I'LL GO SEE
WHAT THAT OL' CRUD
FARNSWORTH THE FOX
IS UP TO! MAYBE
HE'LL TRY TO CATCH
ME AN' EAT ME UP
AGAIN LIKE HE
ALWAYS DOES!!

YUK
YUK!



HEY FARNY,
YOU STUPID JERK!!
WHAT'RE YOU
DOIN' ???

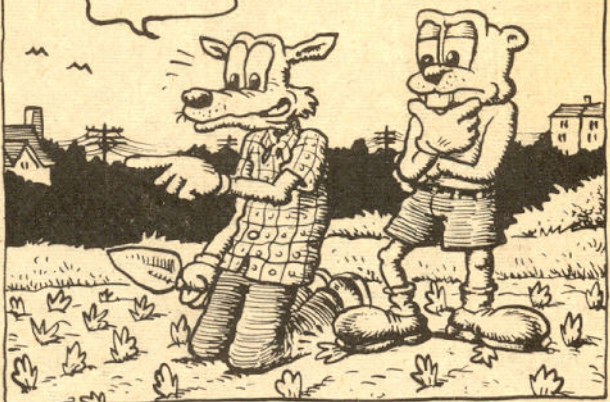
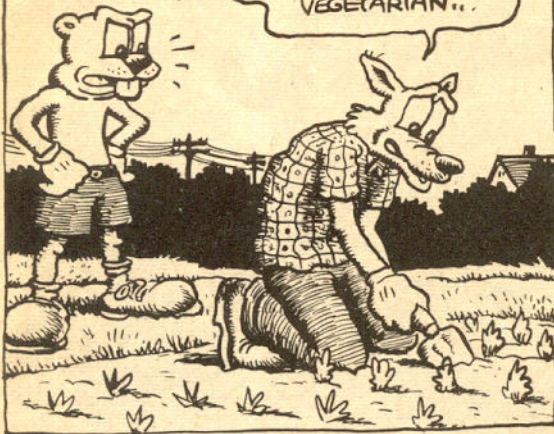
OH, IT'S YOU!!
WHAT DOES IT LOOK
LIKE I'M DOING?!

DON'T GET FLIPPANT WITH ME! ANSWER THE QUESTION!!

I-I'VE DECIDED TO CHANGE MY WAYS...! I'M TIRED OF CHASING SQUIRRELS AND RABBITS.. SO, I'VE BECOME A VEGETARIAN..

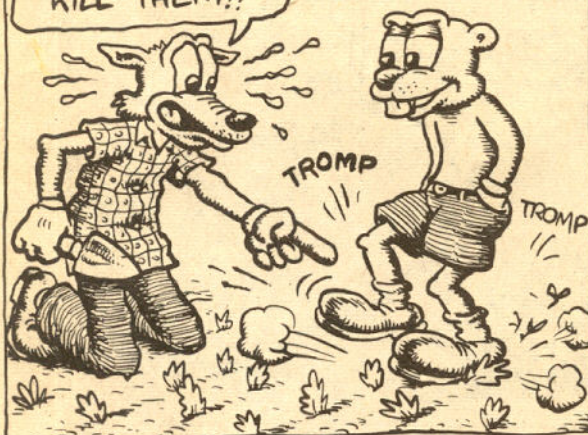
THIS IS MY ORGANIC VEGETABLE GARDEN... I'M PUTTING IN CARROTS, TURNIPS... RADISHES OVER THERE... TOMATOES ON THAT END...

HMM... 'S NICE...



SQUIRRELY!! PLEASE DON'T STEP ON THOSE BABY PLANTS!! YOU'LL KILL THEM!!

HUH?? WUDDISAY??



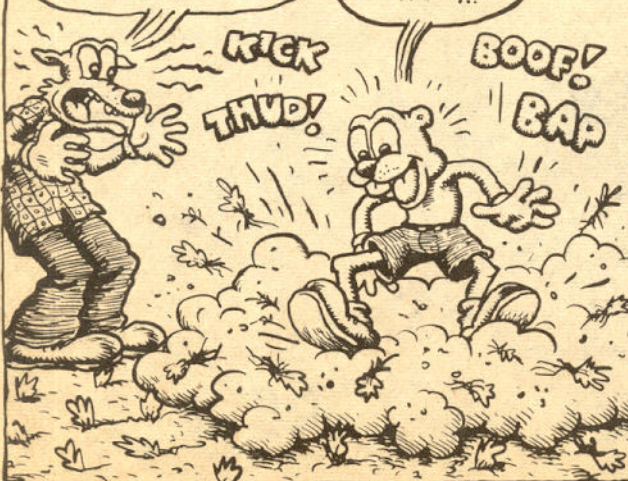
HEY!! WHAT'RE YOU DOIN'?!!

HA HA HA



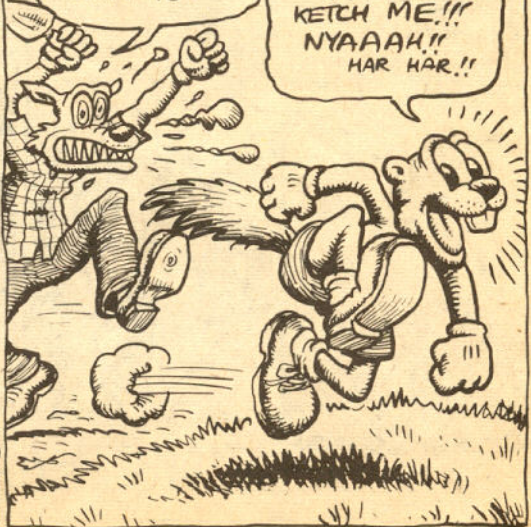
STOP! STOP! MY GARDEN!!

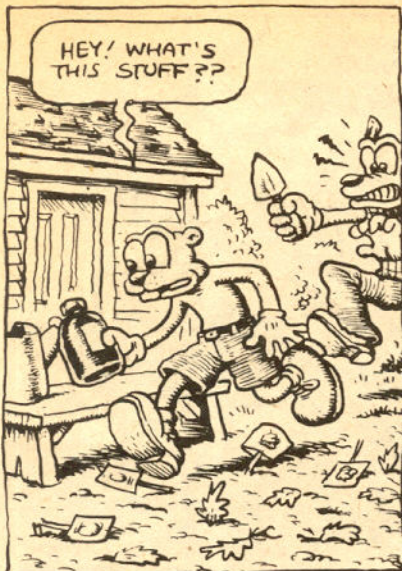
HAW HAW HAW HAW!!!



WHY YOU -

YA CANT KETCH ME!!! NYAAAH!! HAR HAR!!





HEY! WHAT'S THIS STUFF??

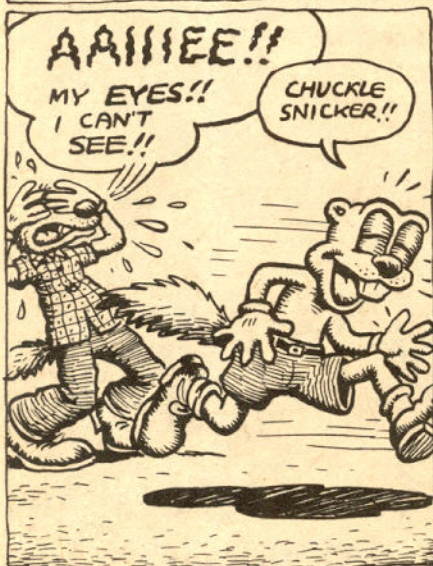


BE CAREFUL!! IT'S VERY STRONG! YOU SHOULDN'T BREATHE THE FUMES EVEN!!



JUST WHAT TH' DOCTOR ORDERED!! TEE HEE!!

YOW!



AAIEEE!!

MY EYES!! I CAN'T SEE!!

CHUCKLE SNICKER!!



TA HA HA!! I LOVE TO AGITATE HIM!!



Next Day

HO HUM! I'M BORED!!



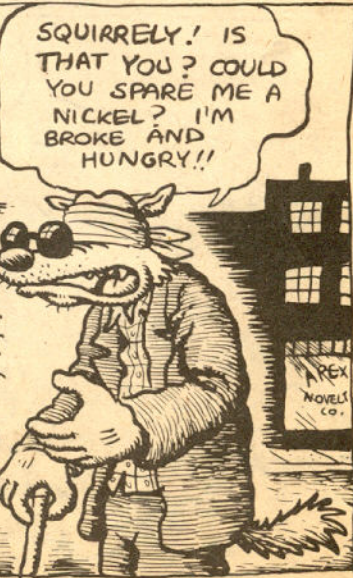
WELL WELL WELL!!! LOOKY HERE!!

HAW HAW!!

TAP TAP

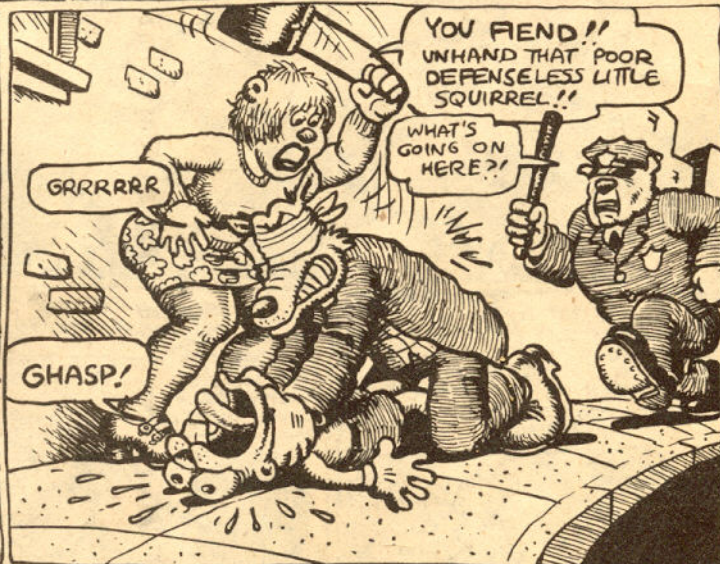
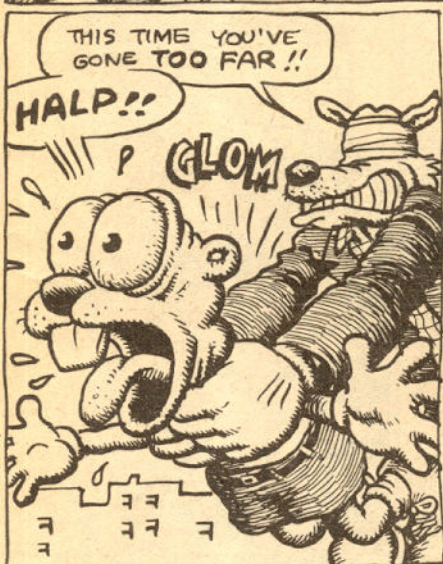
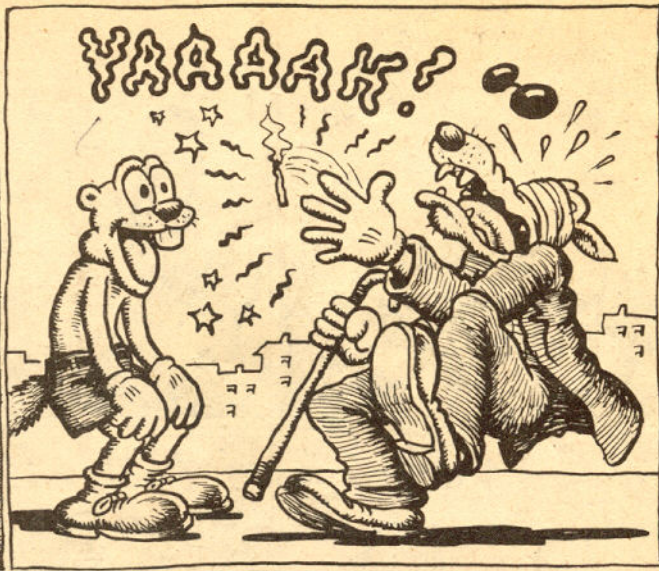


HIYA FARNY, OL' SPORT! YER A SIGHT FER SORE EYES! YAK YAK!!



SQUIRRELY! IS THAT YOU? COULD YOU SPARE ME A NICKEL? I'M BROKE AND HUNGRY!!

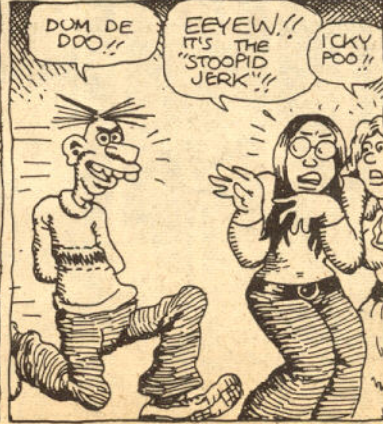
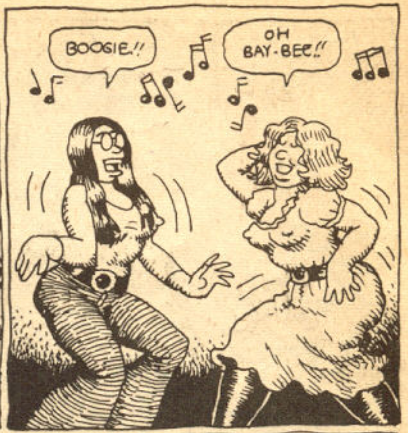
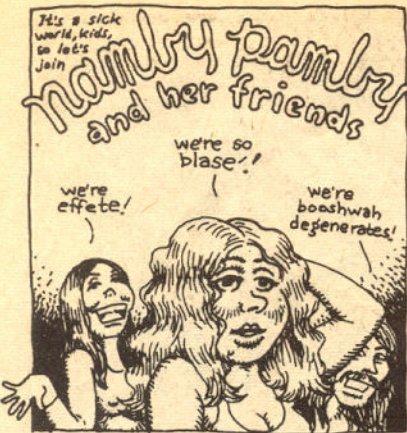
REX NOVELS CO.

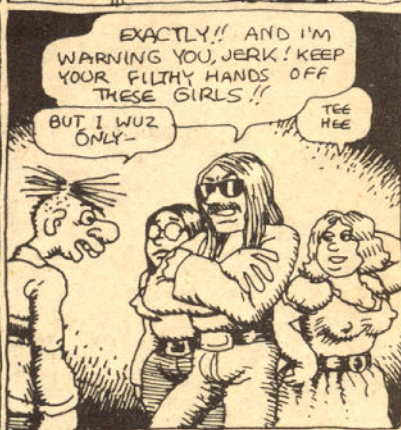
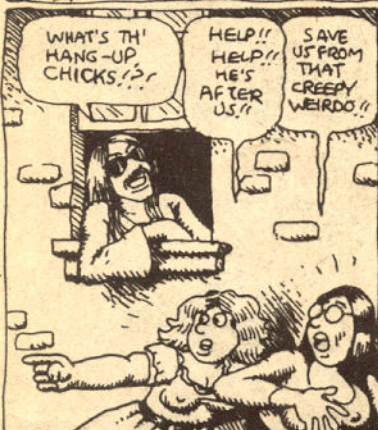
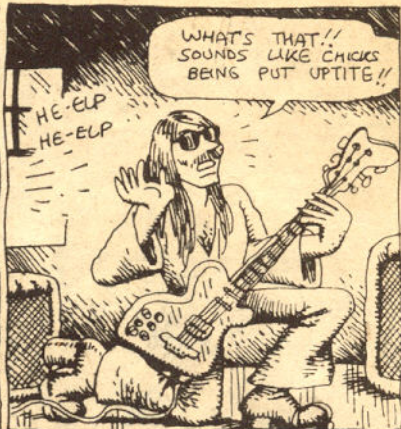
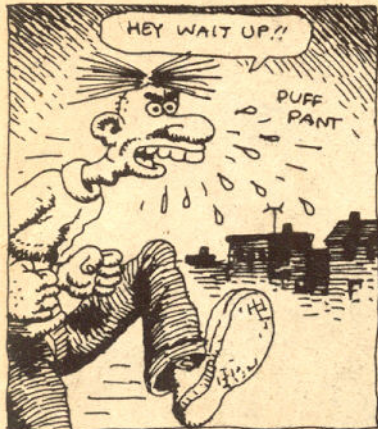


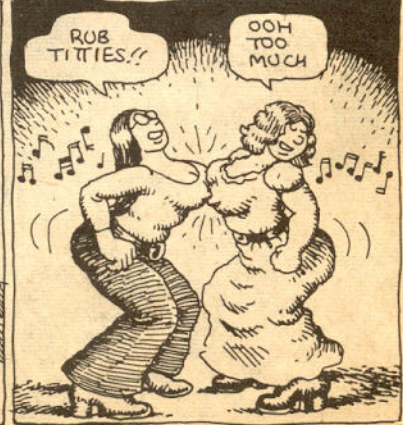
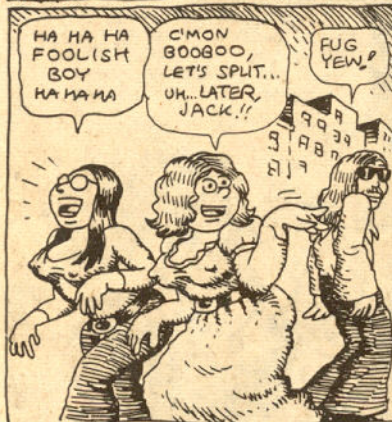
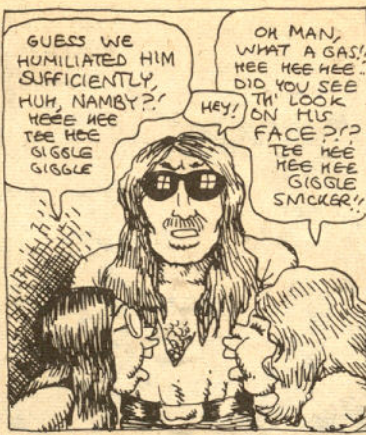
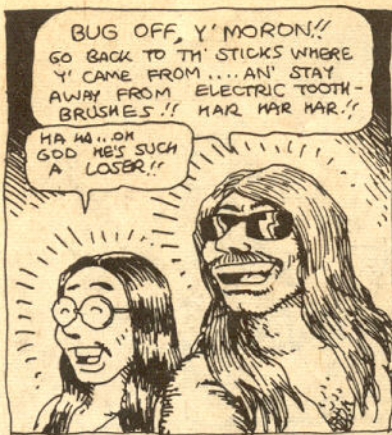
THE END

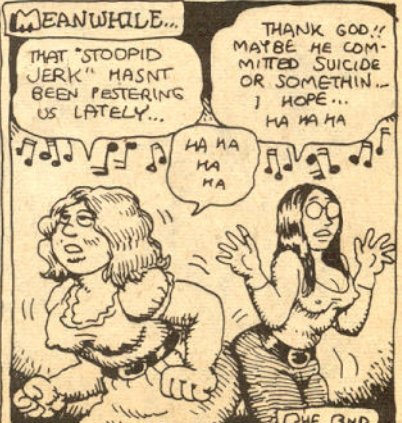
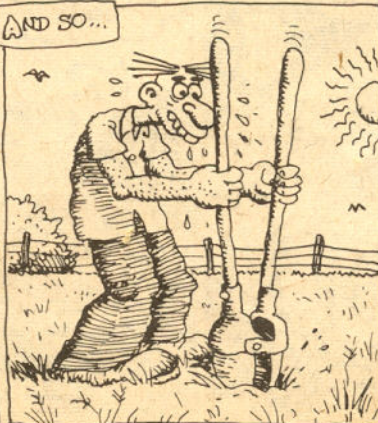
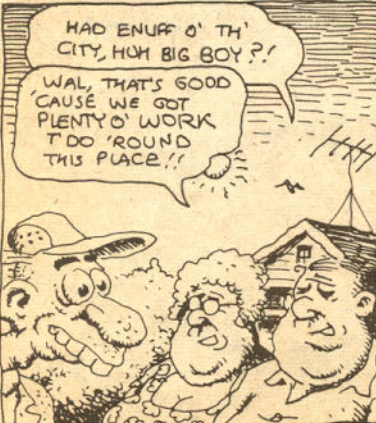
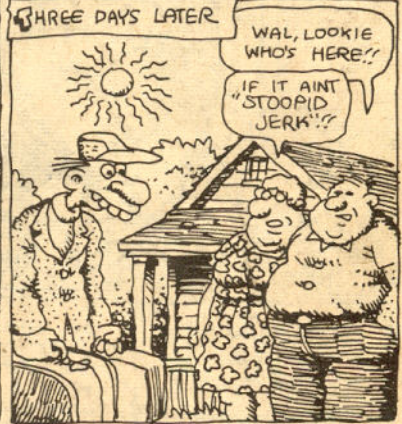
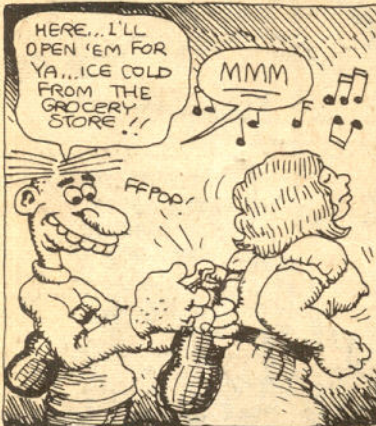
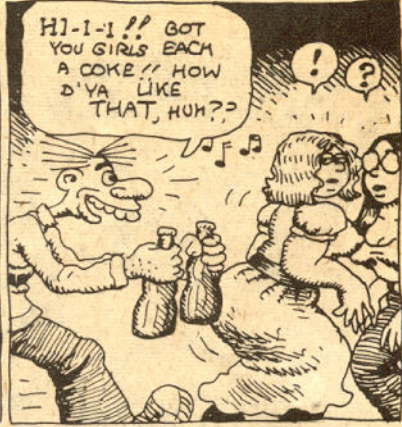
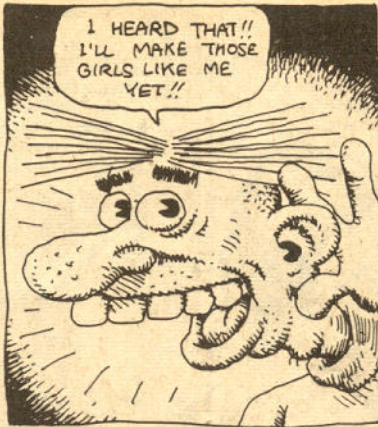
It's a sick world, kids, so let's join

Namby Pamby and her friends









Patricia Pig

in "PATRICIA GOES SHOPPING"

R. CRUMB

©1973 by R. CRUMB

OBOY... I DON'T HAVE A GOOD SUMMER DRESS... AND I COULD USE A NEW PAIR OF SHOES...

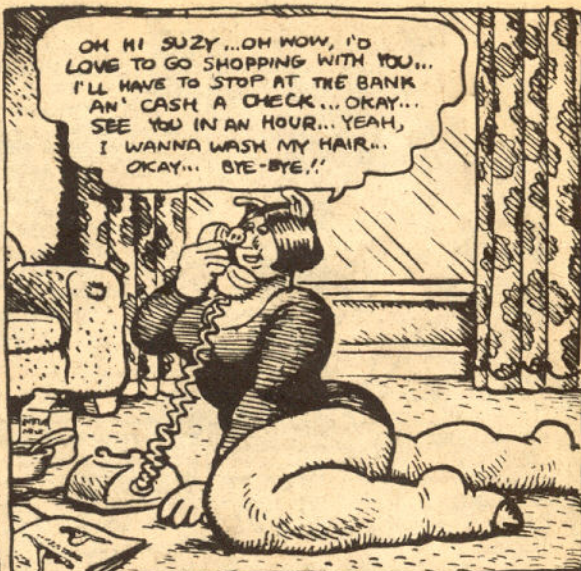


GOSH DARN IT, I WISH I COULD EAT A HAMBURGER!!

OH GOD I KNOW WHAT YOU MEAN... I'M JUST GOING TO HAVE A SALAD WITH SOME COTTAGE CHEESE...

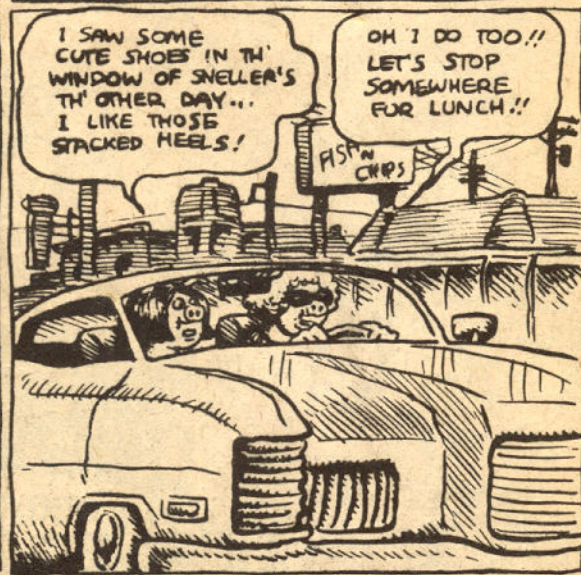


OH HI SUZY... OH WOW, I'D LOVE TO GO SHOPPING WITH YOU... I'LL HAVE TO STOP AT THE BANK AN' CASH A CHECK... OKAY... SEE YOU IN AN HOUR... YEAH, I WANNA WASH MY HAIR... OKAY... BYE-BYE!!



I SAW SOME CUTE SHOES IN TH' WINDOW OF SNELLER'S TH' OTHER DAY... I LIKE THOSE STACKED HEELS!

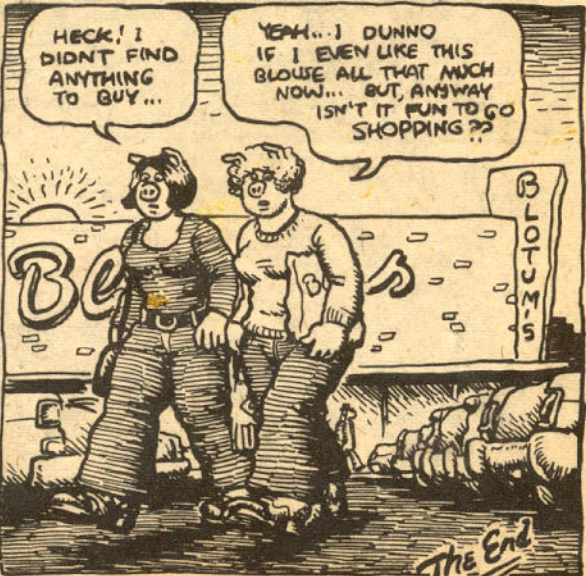
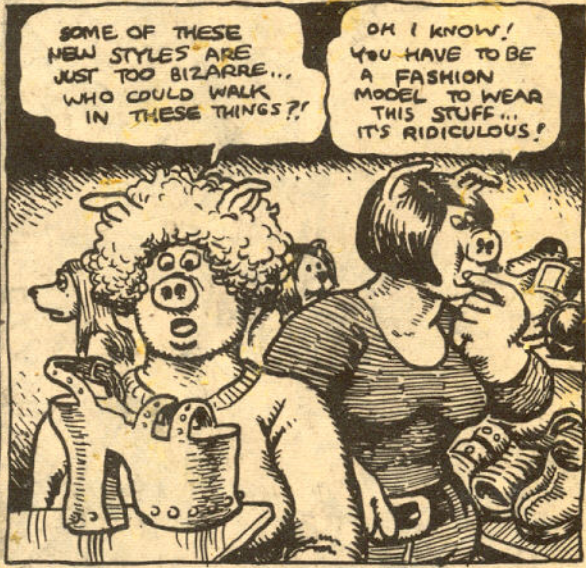
OH I DO TOO!! LET'S STOP SOMEWHERE FOR LUNCH!!

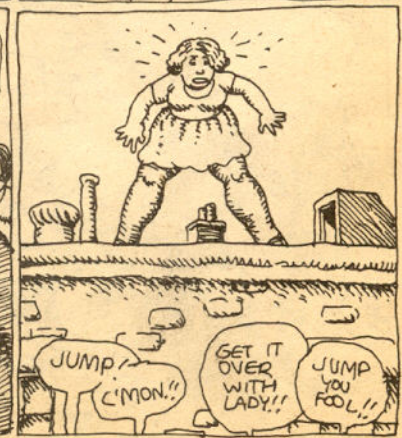
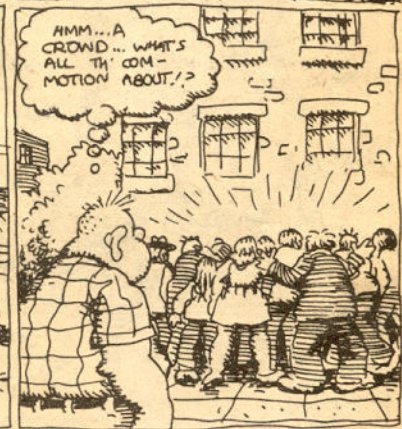
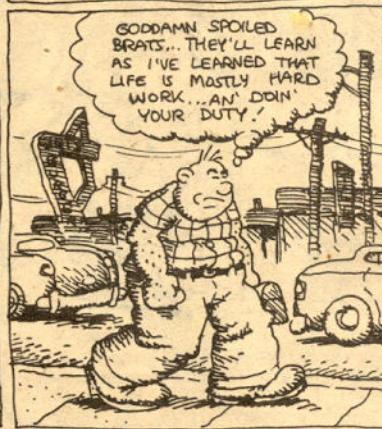
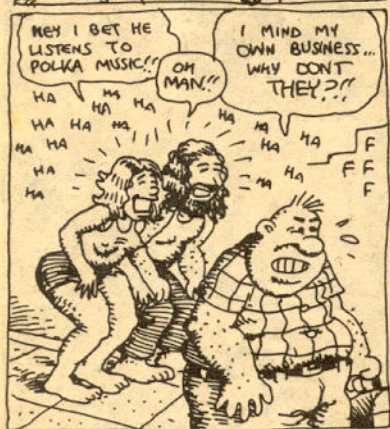
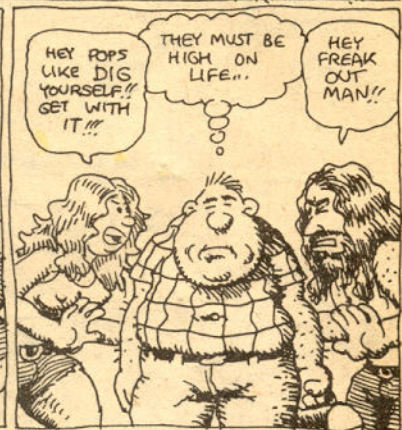
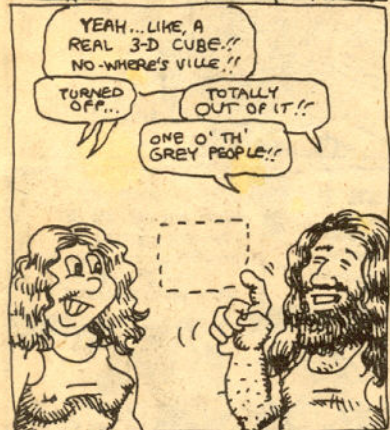
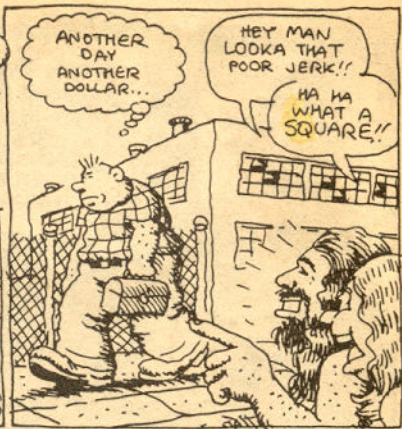
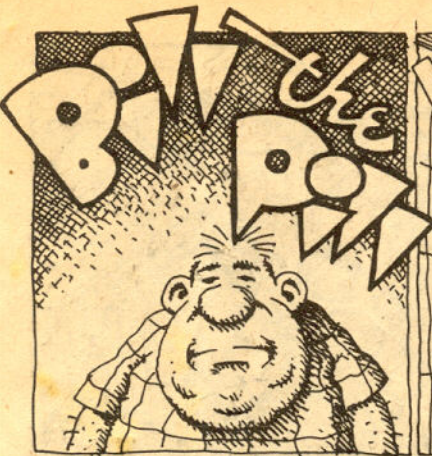


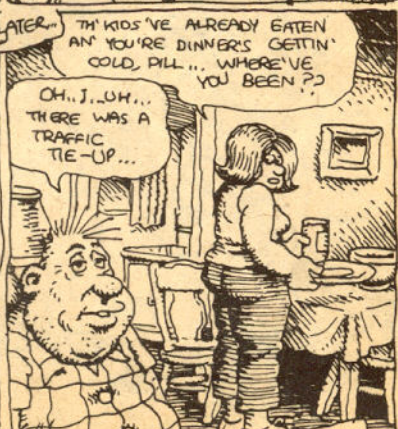
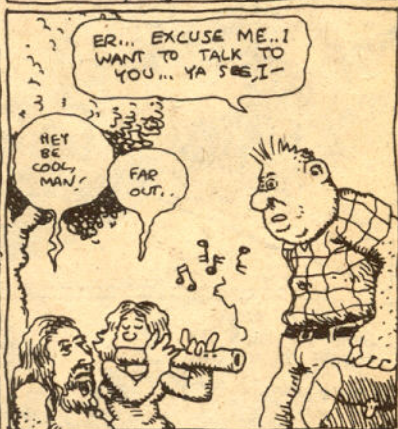
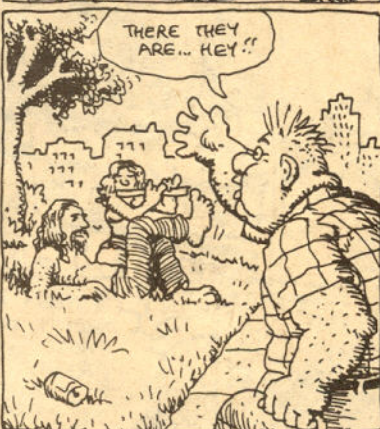
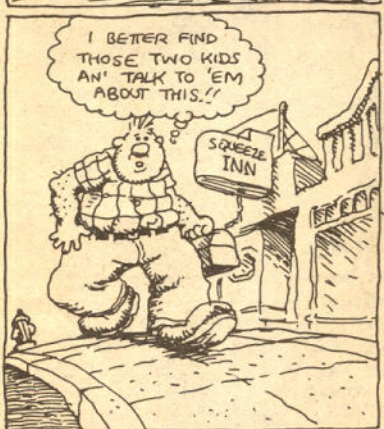
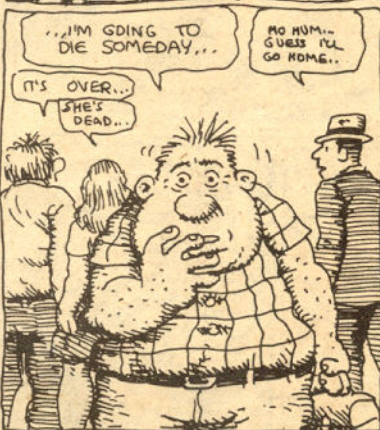
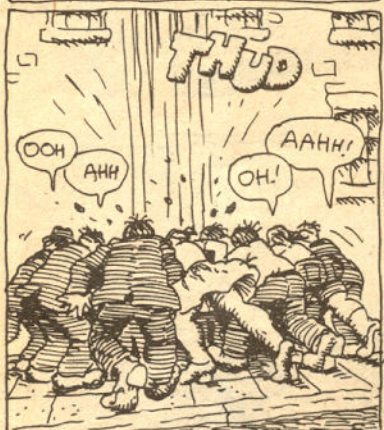
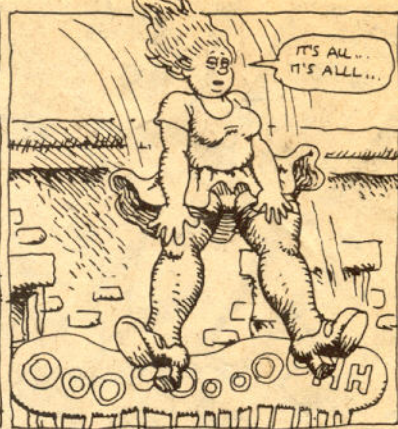
HEY LET'S GO OUT TO THAT NEW SHOPPING CENTER IN SUNNYVALE... I HEARD THEY HAVE SOME CUTE LITTLE SHOPS OUT THERE...

OH YEAH... THEY HAVE THIS FANTASTIC MALL WITH THIS HUGE FOUNTAIN... IT'S REALLY SOMETHING! THEY HAVE THESE COLORED LIGHTS AND ALL...





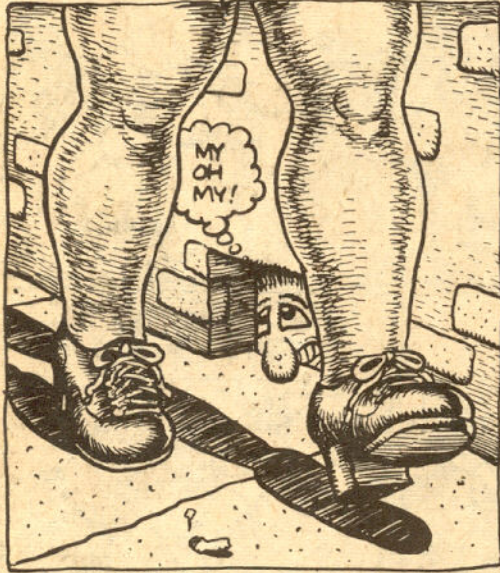
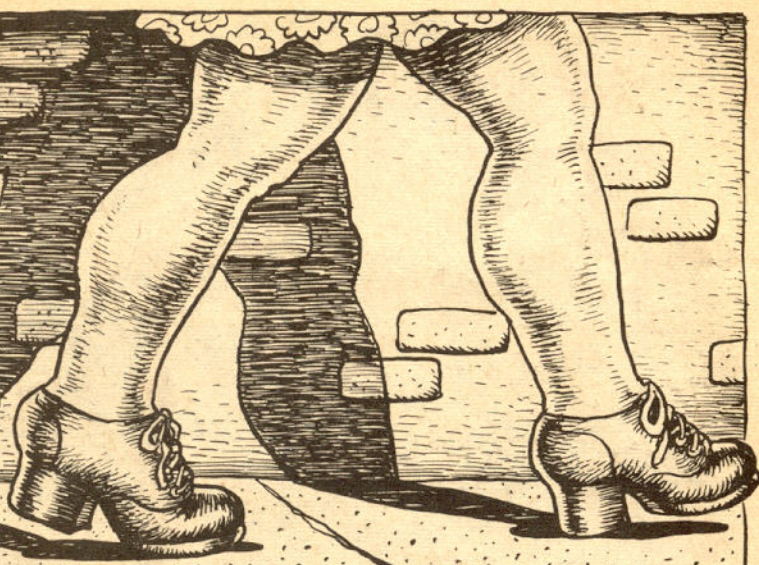




END

BIG FINE LEGS

featuring
MR. SNOID



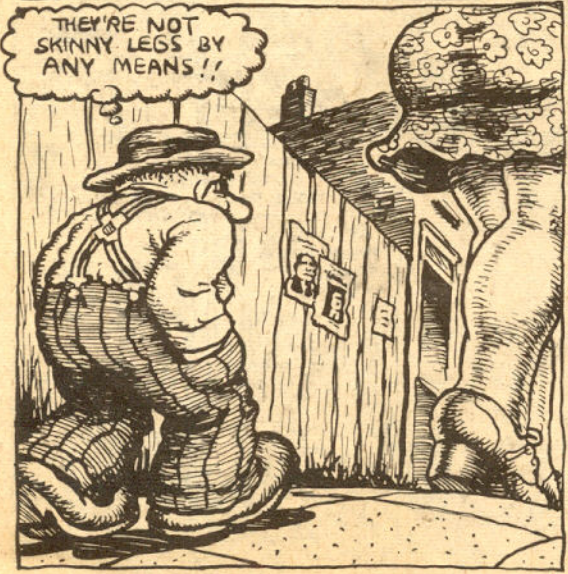
MY OH MY!



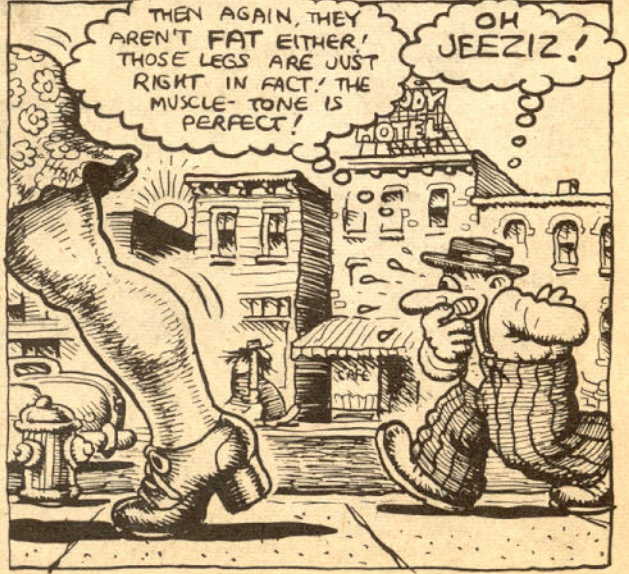
LOOKIT THOSE LEGS!!!



THINK I'LL TAKE A WALK! HEH HEH!

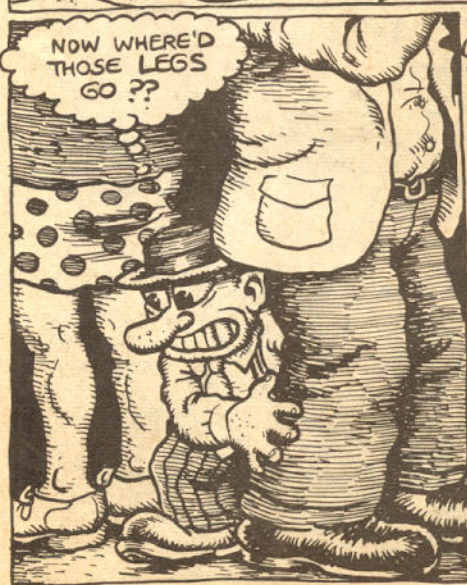
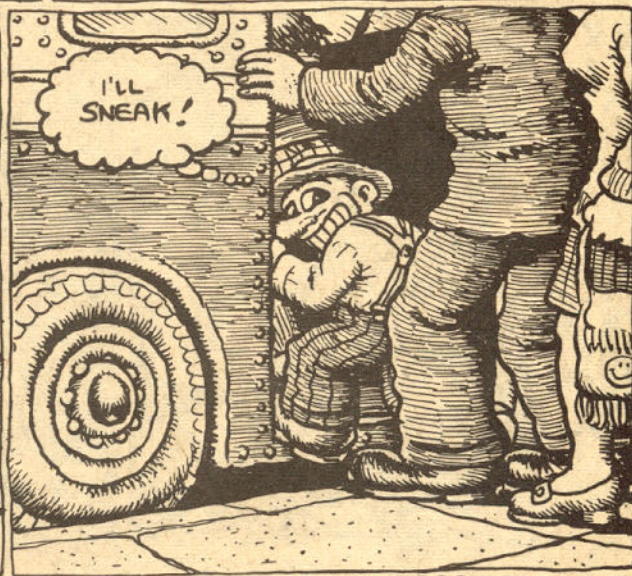
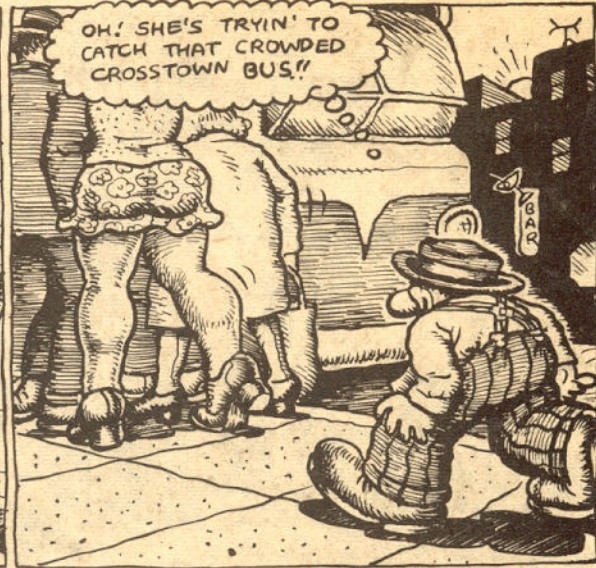
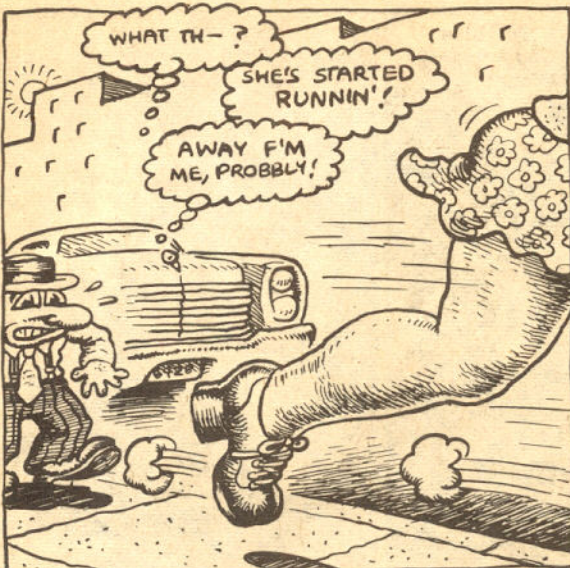


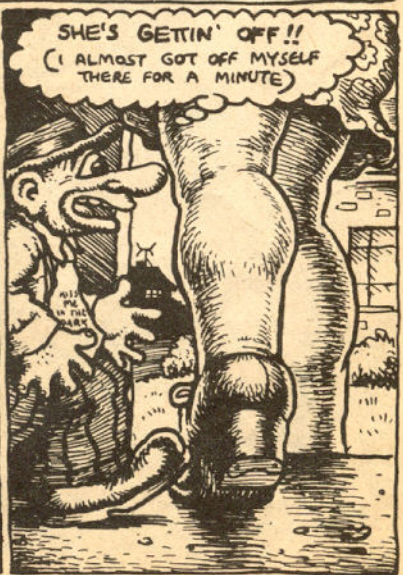
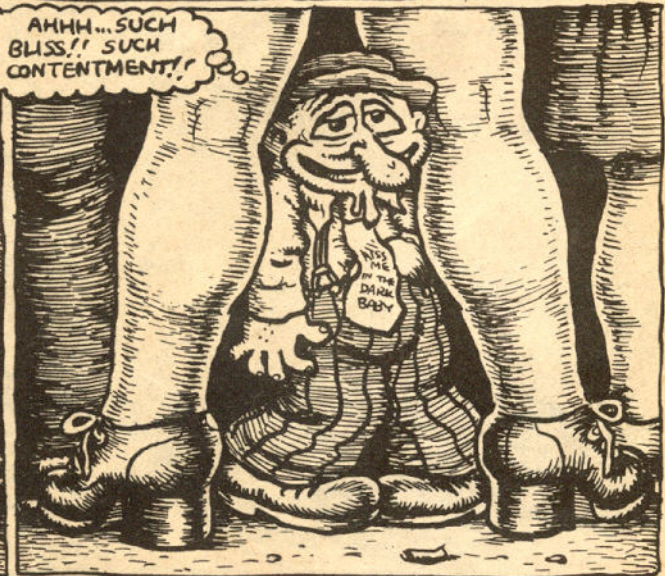
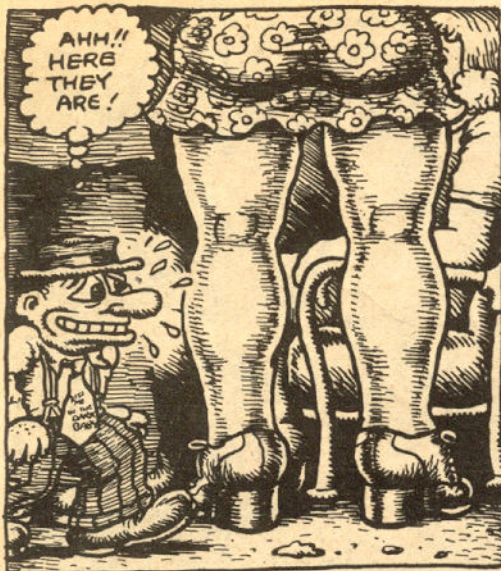
THEY'RE NOT SKINNY LEGS BY ANY MEANS!!

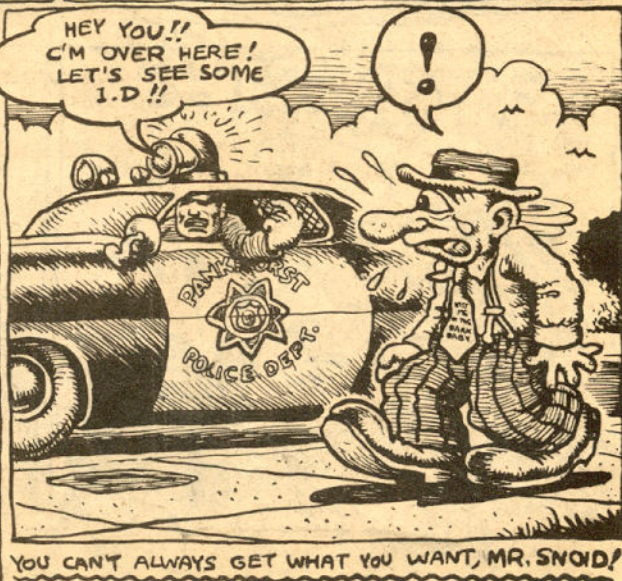
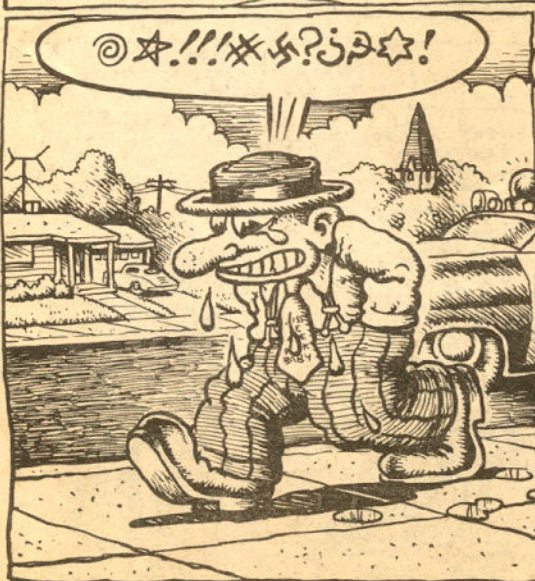
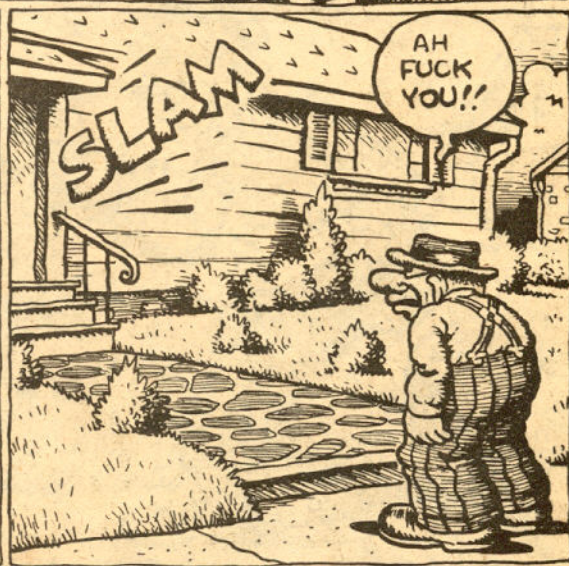
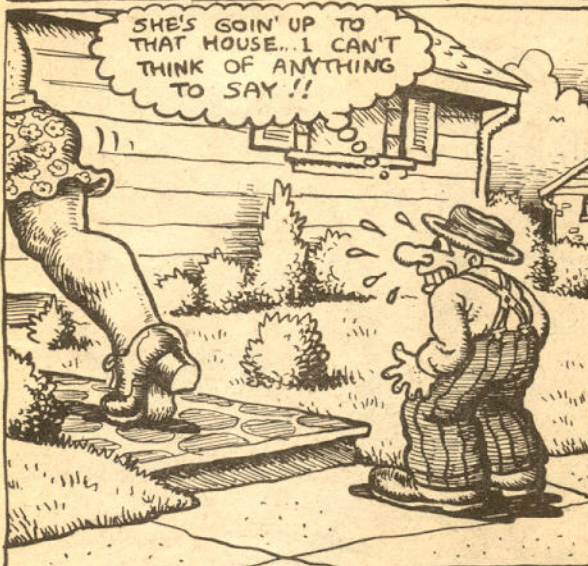
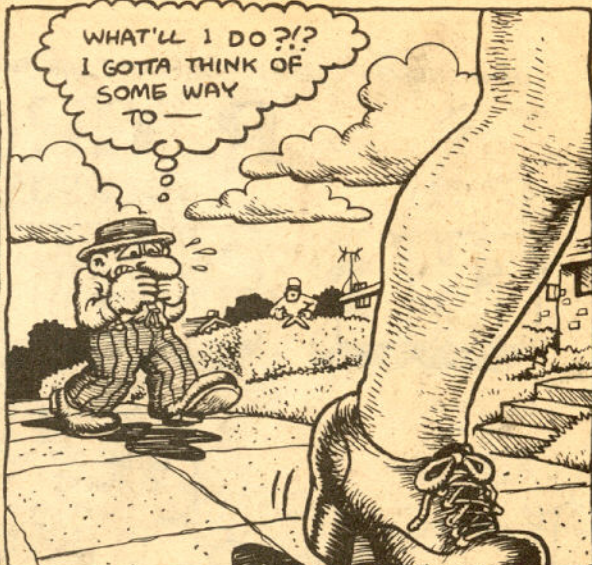
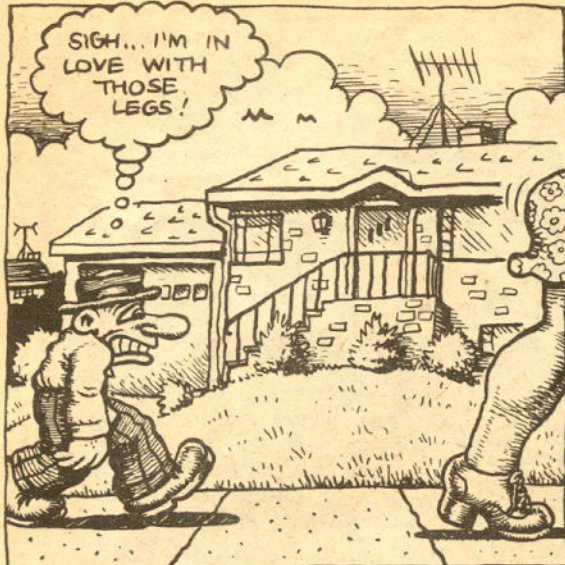


THEN AGAIN, THEY AREN'T FAT EITHER! THOSE LEGS ARE JUST RIGHT IN FACT! THE MUSCLE-TONE IS PERFECT!

OH JEEZIZ!





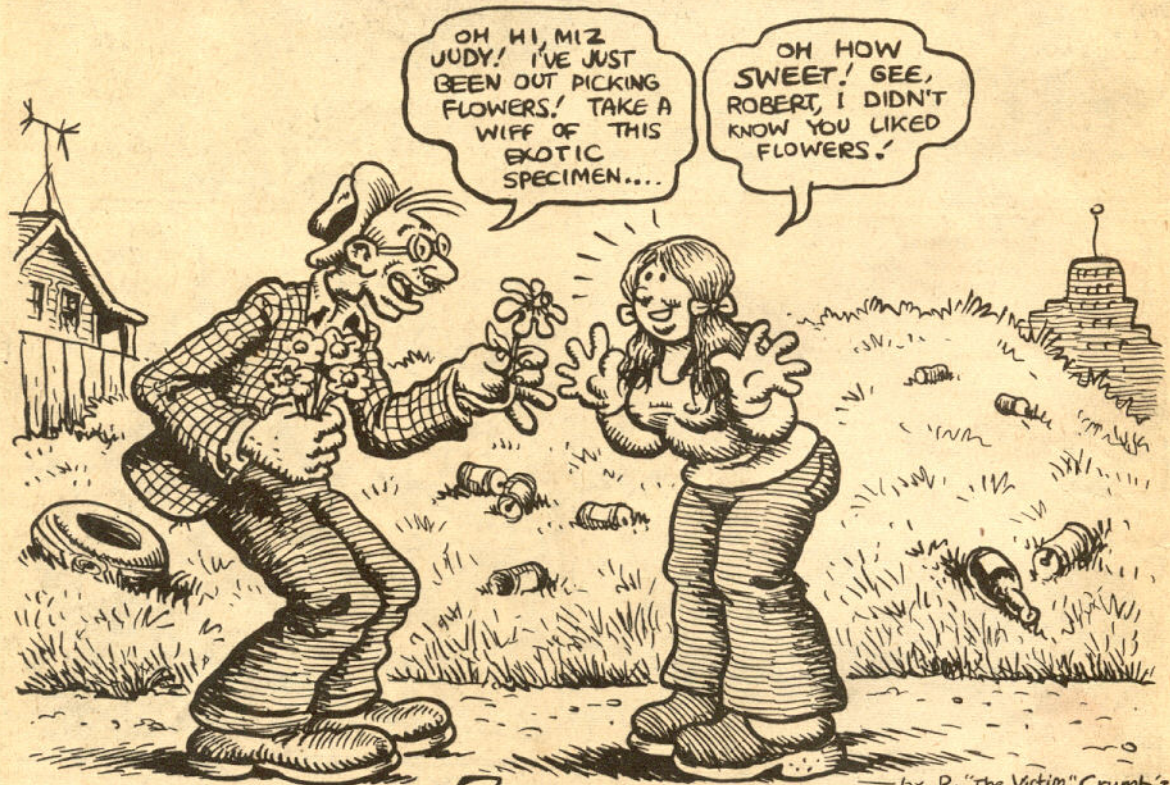


...AND NOW FOLKS, THE FIGHT OF THE CENTURY!!

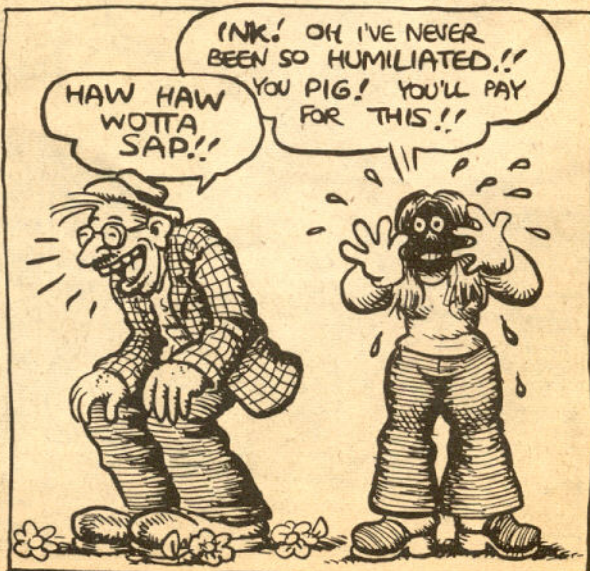
R. CRUMB

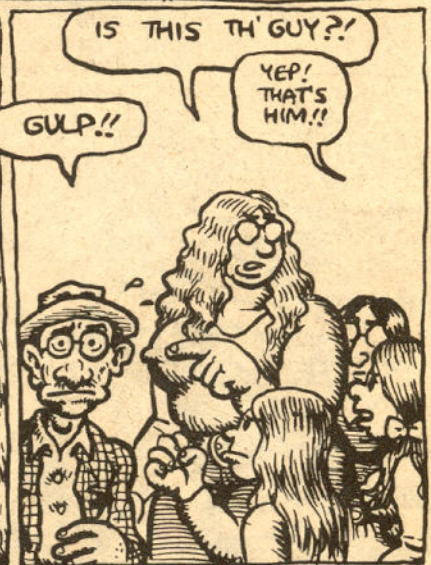
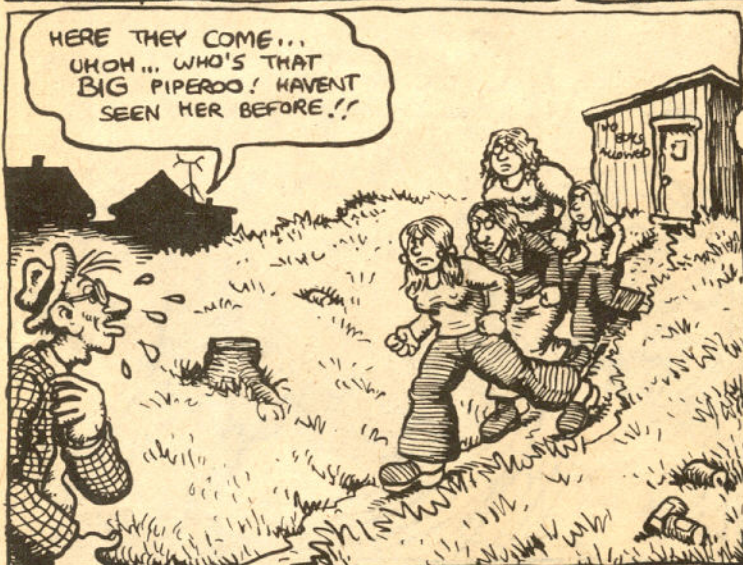
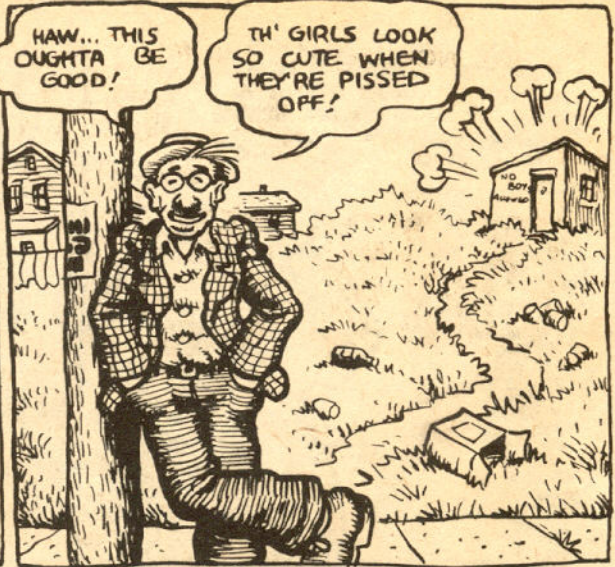
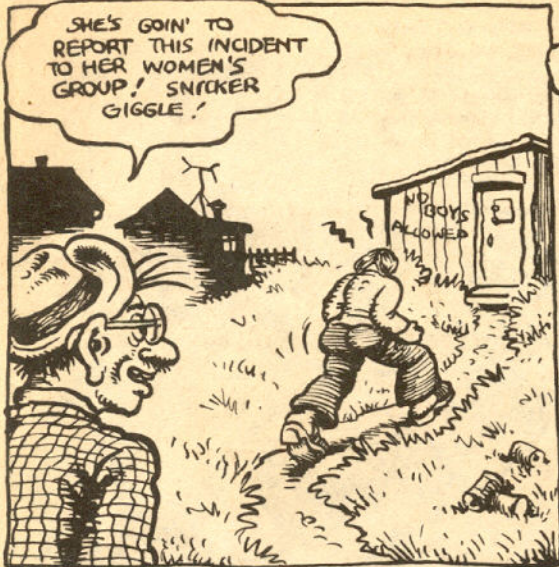
~VERSUS~

THE SISTERHOOD



—by R. "the Victim" Crumb '73





VERY WELL, GIRL... IF THAT'S HOW YOU WANT IT, I'LL FIGHT... I HESITATE TO STRIKE A WOMEN, HOWEVER, IF YOU'RE GOING TO BEHAVE IN SUCH AN UNLADYLIKE MANNER, YOU LEAVE ME NO CHOICE...

SHHEIT...

C'MON, PUT 'EM UP... A MAN ALWAYS HAS TH' PSYCHOLOGICAL UPPER HAND WHEN FIGHTING A WOMAN... FIGHTING IS A MAN'S GAME... ALWAYS HAS BEEN... C'MON!

HA HA... GET THIS! CUTE LITTLE MALE CHAUVINIST, ISN'T HE??

BUST 'IM IN TH' MOUTH, WHY DONT-CHA?!

THIS IS RIDICULOUS... MY GRANDMOTHER COULD STOMP THIS PUNY WHIMP!!

C'MON YA BIG FAT DUMB CUNT! LET'S GO AT IT!!

BOOF

HERE, PAL... I'LL GIVE YA A FAIR CHANCE... I'LL JUST USE MY LEFT LEG...

OH MY GOD

BAP

YAY!

OOOH... I THINK MY NOSE IS BROKEN...

HA HA... THAT WAS ALMOST TOO EASY!!

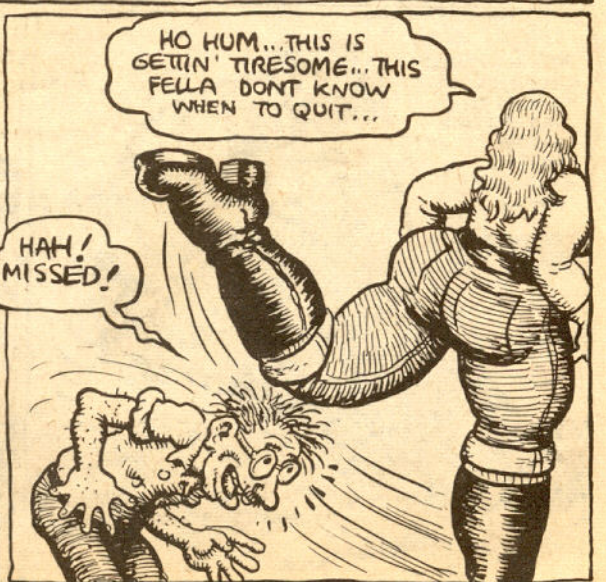
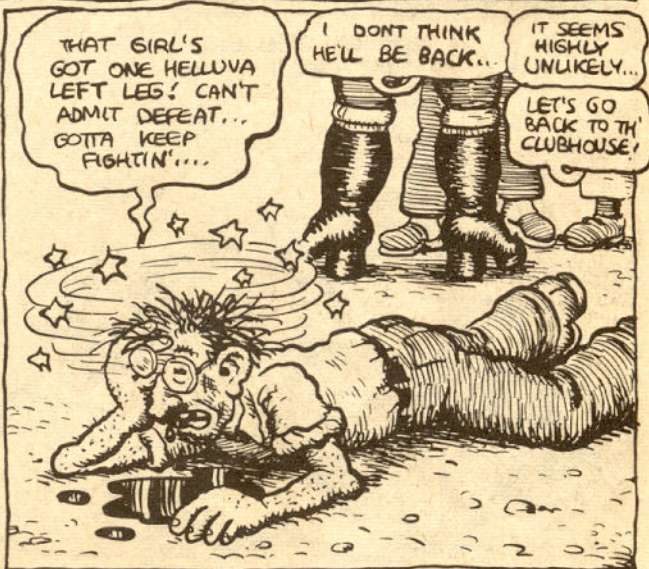
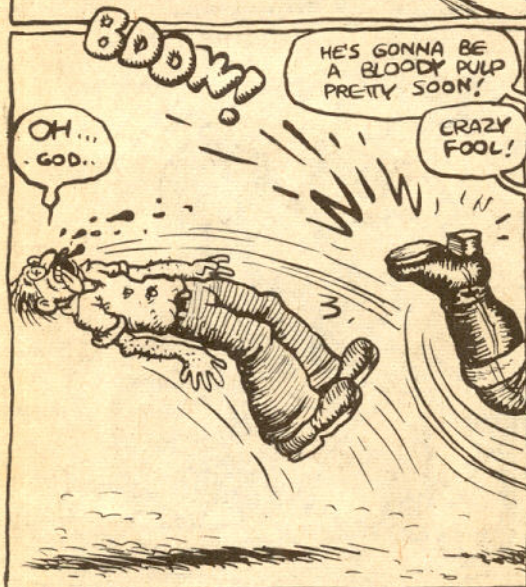
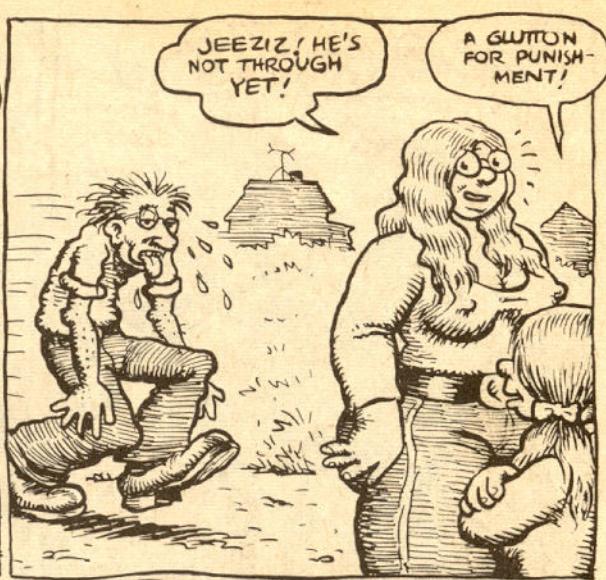
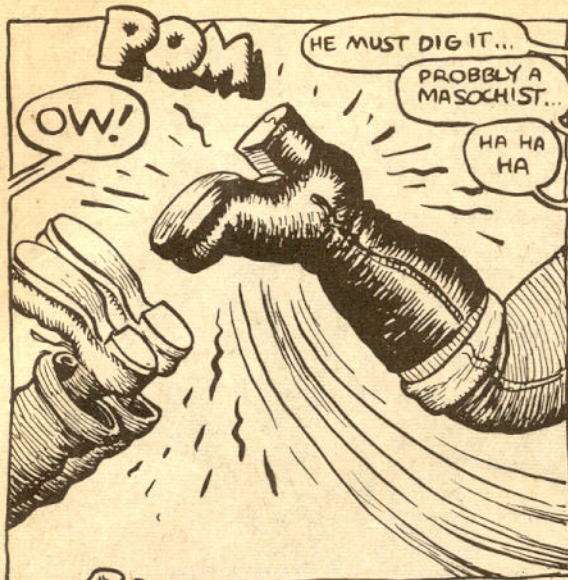
NICE GOIN' KATE! GUESS YOU SHOWED HIM!!

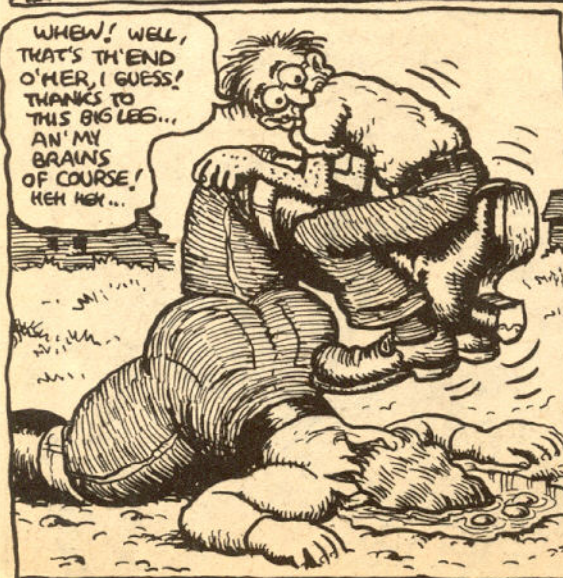
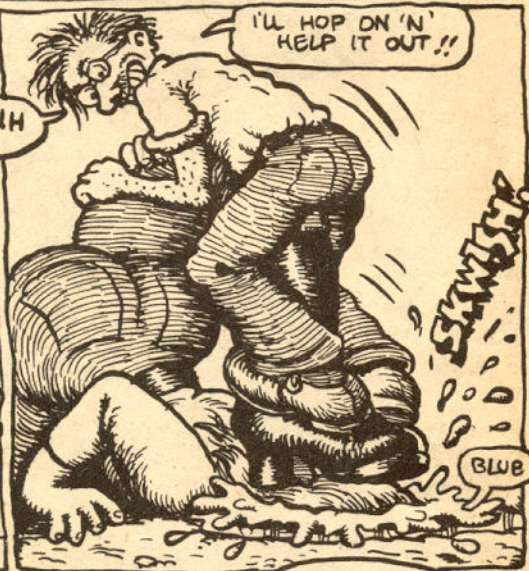
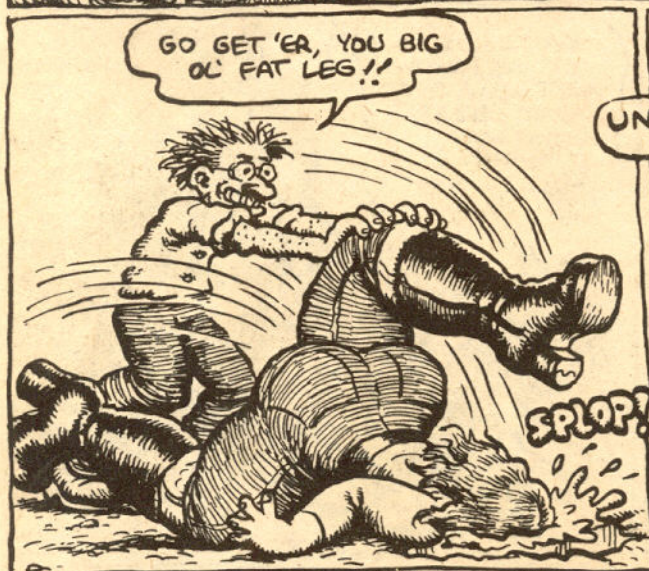
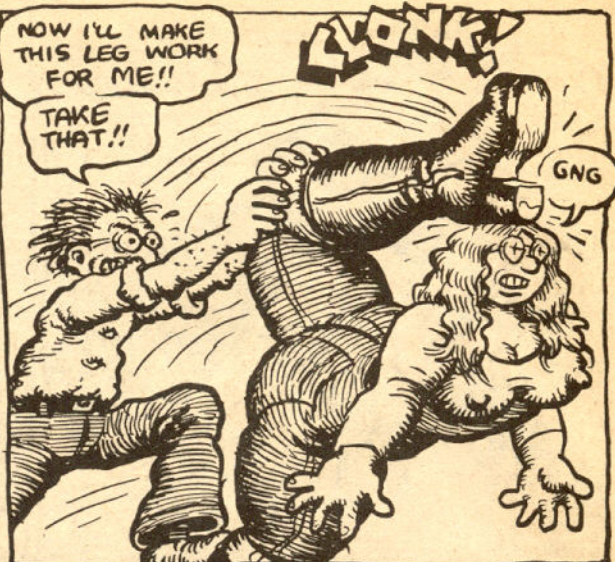
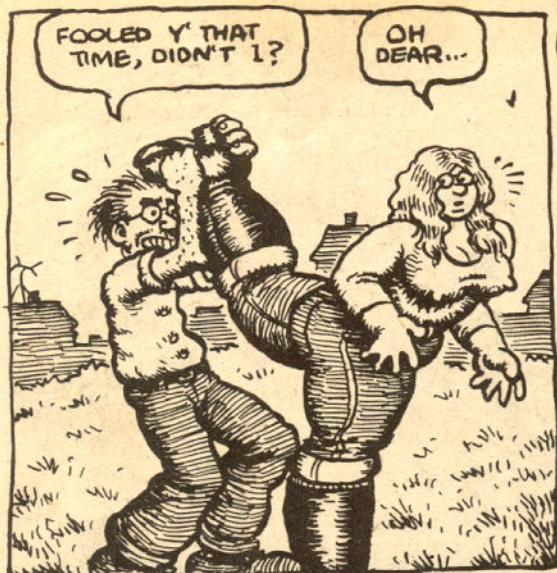
WELL, SO MUCH FOR MALE SUPREMACY... UH OH... SPOKE TOO SOON... HE'S BACK FOR MORE!

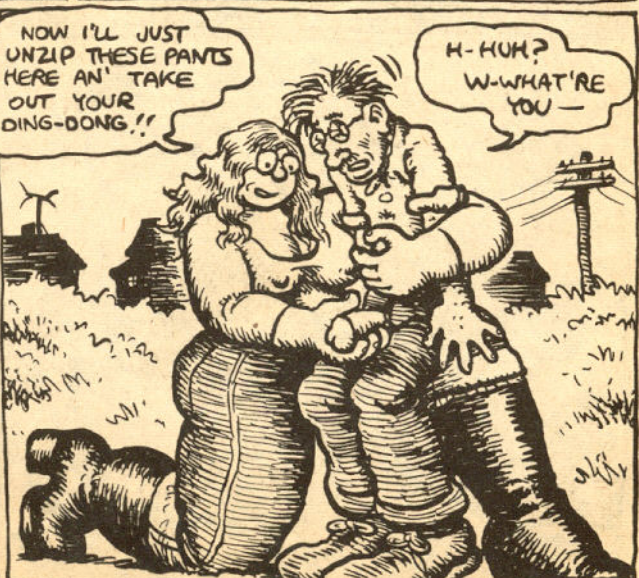
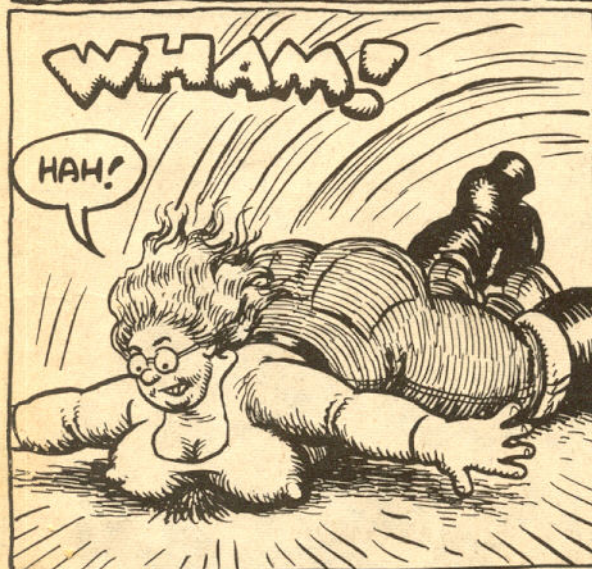
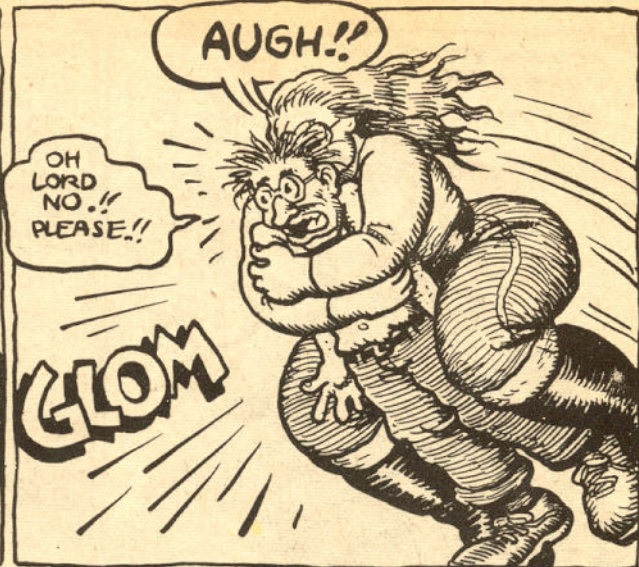
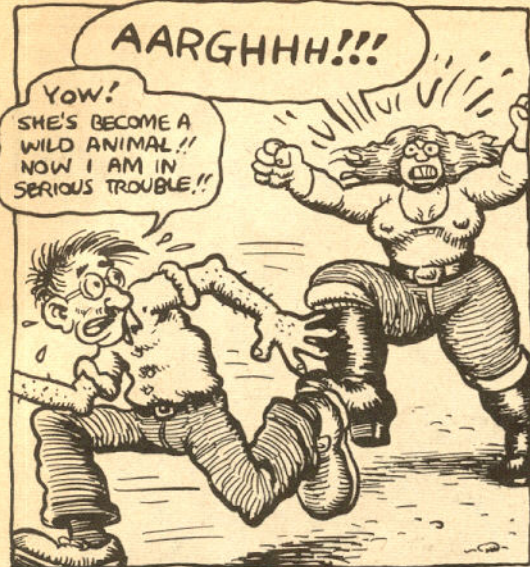
GRRRR!

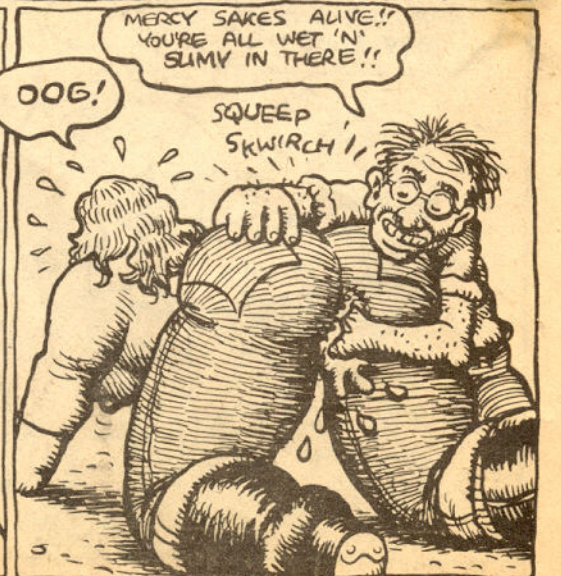
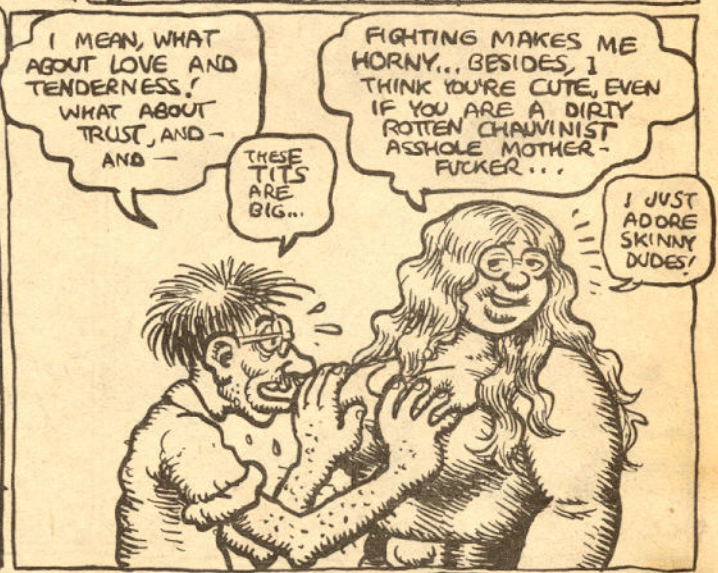
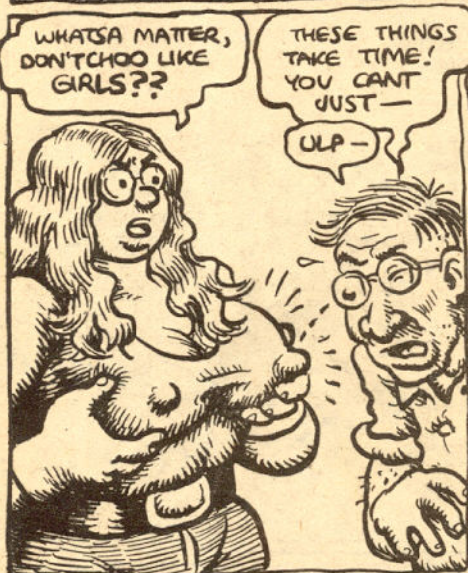
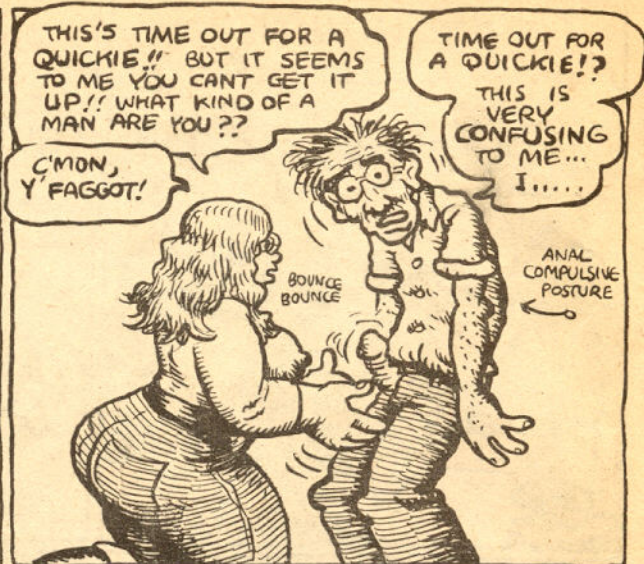
AND IS HE MAD! CHUCKLE!

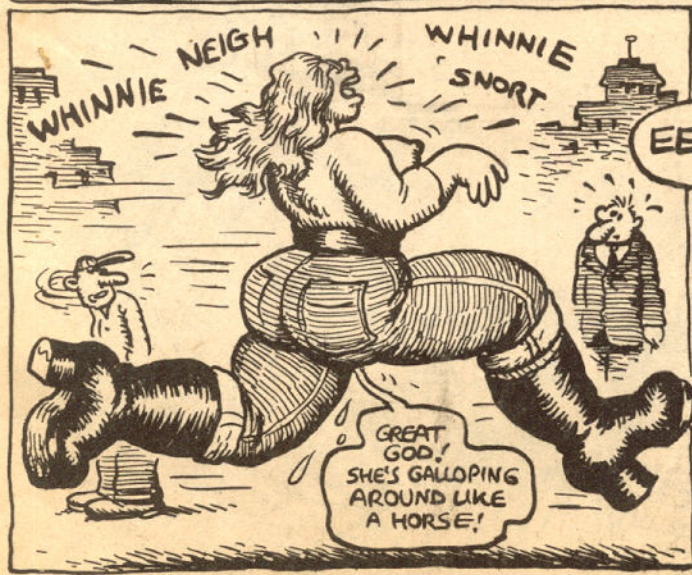
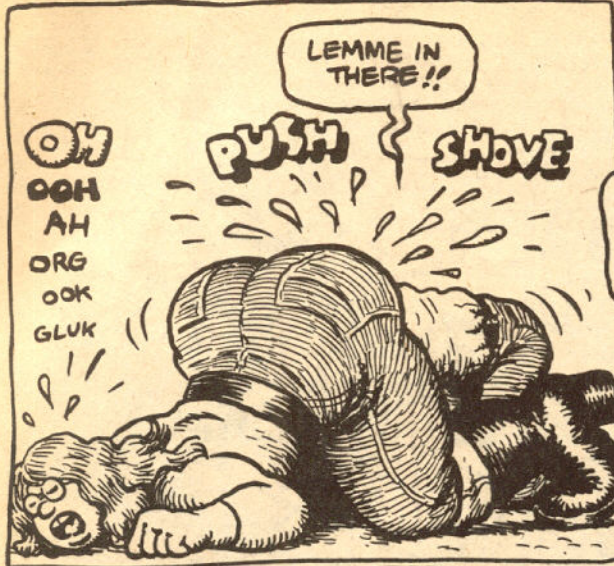
LET 'IM HAVE IT, KATE!!

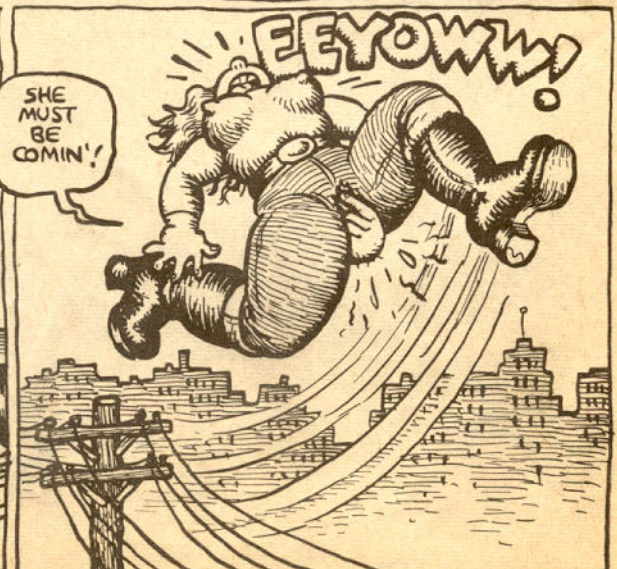
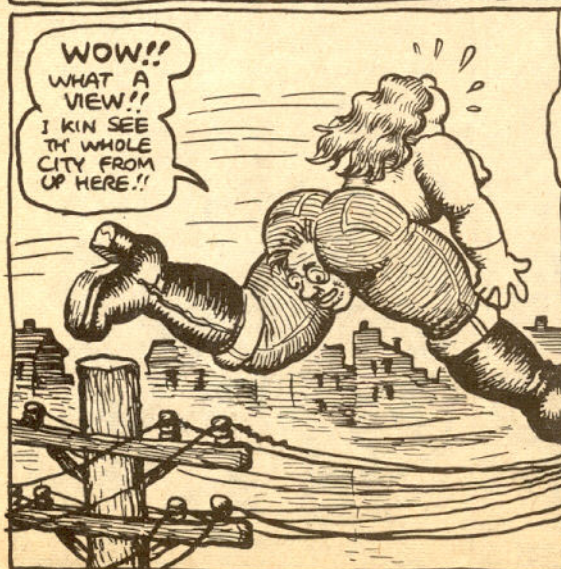
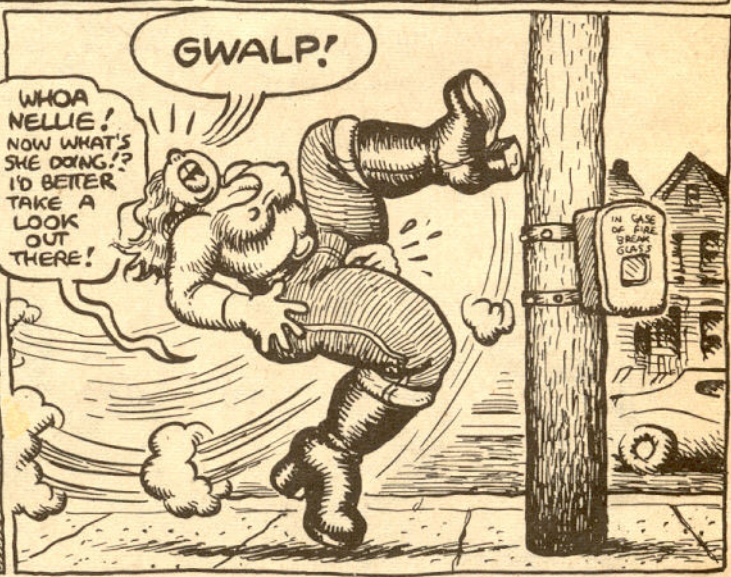
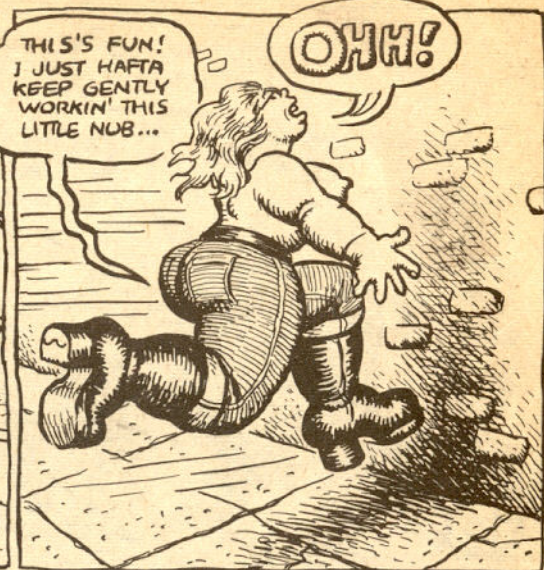
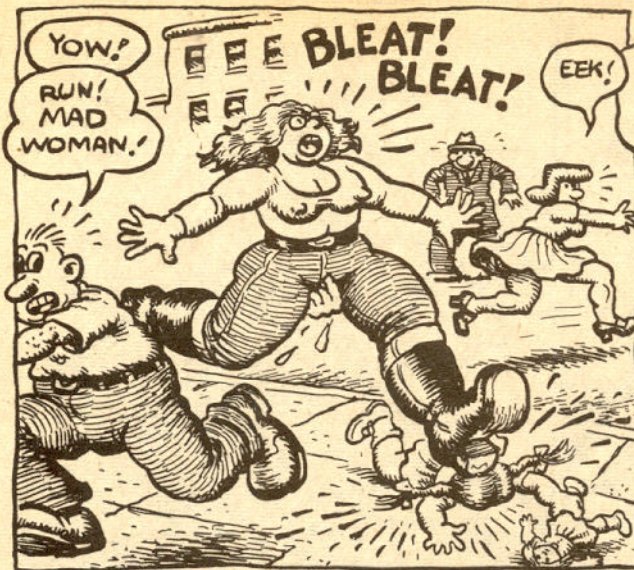


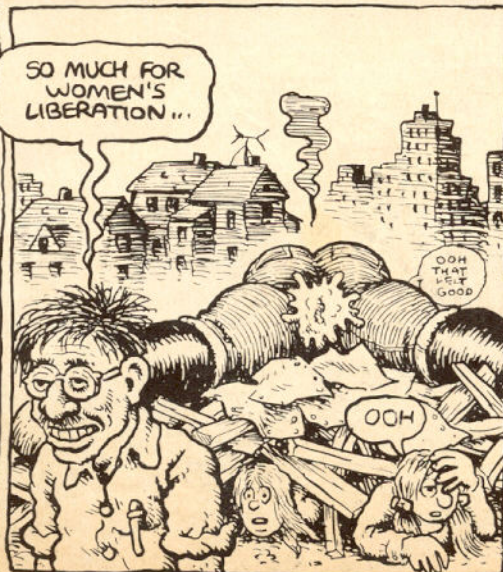
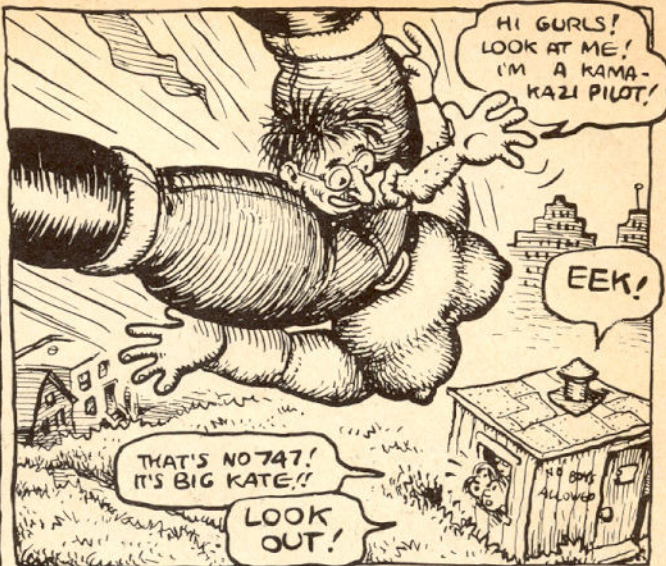












JUST
KIDDING
GIRLS!
ACTUALLY
I'M ON
YOUR
SIDE!!
HONEST!!

THIS WAS JUST
ANOTHER INFAN-
TILE FANTASY
FROM A SICK,
IMMATURE
MIND...
...BUT, REMEMBER,
IT'S ONLY A COMIC
BOOK!!
—LOVE & KISSES
R. CRUMB

— THE —
EXPERIMENTAL COMIC WORKSHOP
presents
WILL SHADE & ISHMAN BRACEY
 in
"THOSE GODDAMN BLUES"
 ©1973 by B. CRUMB

WELL, DIS HERE'S 'POSED TO BE A ACTIVIST RADICAL COMICAL STRIP HERE, SO LET'S GET IT MOVIN', BRUTH'!

OH DE PAIN...

WHUT TH' GODDAMN HELL'S TH' MATA WIF YOU?

ONE NEVVA KNOWS...

AM I THINK IT'S DE FACK OF MY OL' LADY IS TOO GODDAMN SKINNY IS WHUT'S GOT ME DEE-PRESSED...

AH KIN FIX UP DAT OL' BONEY MARONEY FO' YO'... BRING 'ER OUT CHERE...

HERE SHE BE...

OH DE PAIN OB BEIN' A WOOLMIN'!

UNH HUNH...

YO' WON'T RECKANIZE DIS GAL IN FIVE MINNITS'!

SHE GITIN' BIGGER ALREDDY'!

HEY, STOP, ISHMAN... SHE GONE TER BUST'!

YOU GOTCHO'SE A BIG WAMA NOW!

YEH, BUT TOO BIG'!

HMM... MEBBE YOUZE RIGHT... HAIN' GOOD FO' NUTHIN' NOW 'CAPT TAKIN' TO TH' BEACH AN' USE FO' A RAFT...

JENNIE, MAH LOVE...

OUF!

DAT WUZ A EXCELLENT SUG- GESTMENT, ISH...

BUT WHAT ABOUT DISHERE MOVEMENT, WILL? SETTIN' ROUND ON DE BEACH EXPLOITIN' WIMMEN AINT HELPIN' NOTHIN'!

OH GOD YOU WOULD BRING DAT UP'!

IT ALL DAT GODDAMN NIXON MOTHERFUCKER'S FAULT'!

WHY, IF HE WUZ HERE RIGHT NOW I'D...

PEH...

NAW... IT'S DEEPER'N DAT, ISHMAN...

IT'S DEM BOOSH- WAH MIDDLE-CLASS MUHFUGS... DAT'S WHO IT IS...

HMM... MEBBE SO...

YEAH... GOD - DAMN 'EM ALL T'HELL!

DEY BRINGIN' DIS COUNTRY T'ROT'N' RUIN, DAZ FO' SHO'!

DEM GODDAMN SUNZA NO-GOOD GODDAMN DIRTY SUNZABITCHES GIMME WHERE I SIT'!

SO WHUT CHOO DO ABOUT IT?

AH DUNNO BUT—

BLAP

WOOPS! LOOGOUT!

COUPLA MACHO GOD- DAMN NO- GOOD CHAUVINIST GODDAMN SONSA BITCHES!!



"THE UNIVERSE IS PERFECT!"
~Dr. Timothy Leary



el Perfecto comics

Adults
75¢
Only



A TRUE STORY

MY FIRST LSD TRIP

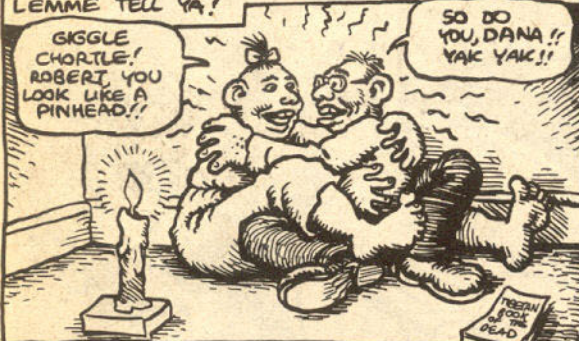
by R. CRUMB

© 1973 by R. CRUMB

IT WAS THE REAL STUFF! SANDOZ...SIX HUNDRED
MIKES APPIECE... WHAT DID WE KNOW FROM
LSD!? NO THIN'! BUT WE SOON FOUND OUT,
LEMME TELL YA!

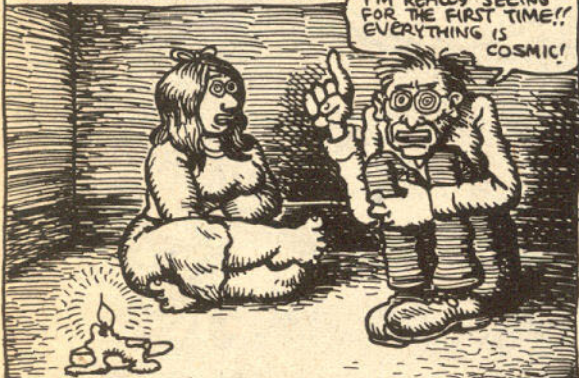
GIGGLE
CHORTLE!
ROBERT, YOU
LOOK LIKE A
PINHEAD!!

SO DO
YOU, DANA!!
YAK YAK!!



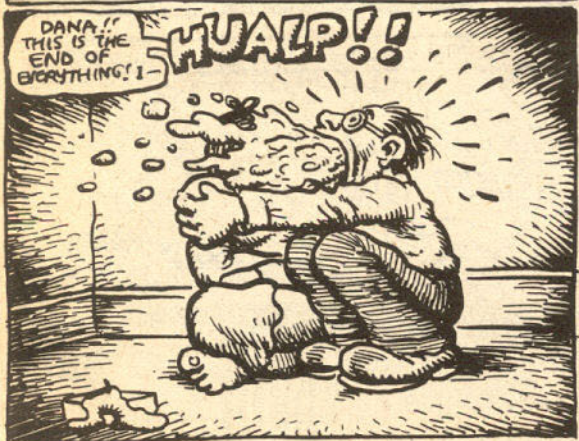
THEN IT GOT HEAVY... I STARTED MAKING PRO-
FOUND PRONOUNCEMENTS...

I'M REALLY SEEING
FOR THE FIRST TIME!!
EVERYTHING IS
COSMIC!



DANA!!
THIS IS THE
END OF
EVERYTHING!!

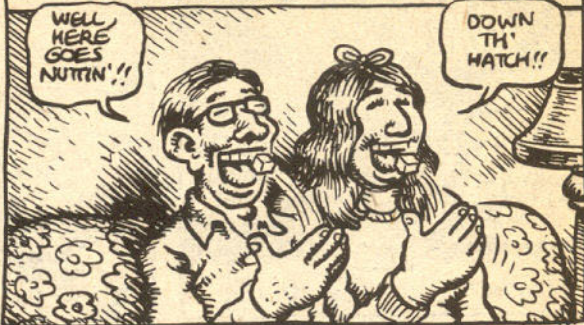
HUALP!!



HEY, REALLY, THOUGH, WHO CAN FORGET THAT FIRST
BIG ACID TRIP!? I FIRST TOOK THIS POTENT BRAIN
SCRAMBLER IN JUNE, 1965, WITH MY WIFE...JUST
A COUPLE OF CRAZY KIDS OUT FOR KICKS'N'TRUTH!!

WELL,
HERE
GOES
NUTTIN'!!

DOWN
TH'
WATCH!!



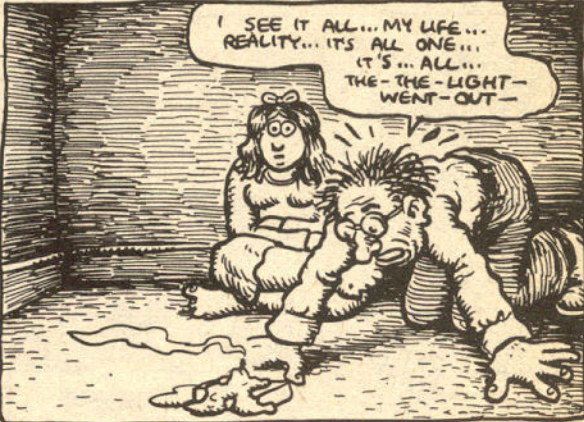
THINGS WENT FROM WEIRD TO WEIRDER... BOY,
WERE WE HAVING FUN!!

CAKLE
CAKLE
CLUCK
CHIRP

GOOBLE
GOBBLE
GIRK



I SEE IT ALL... MY LIFE...
REALITY... IT'S ALL ONE...
IT'S... ALL...
THE- THE- LIGHT-
WENT- OUT-



I-I'M
BEING
BORN!

SNIFF
SNIFF

WHAT'S
THAT
SMELL
?



...AND THEN I CAME DOWN!



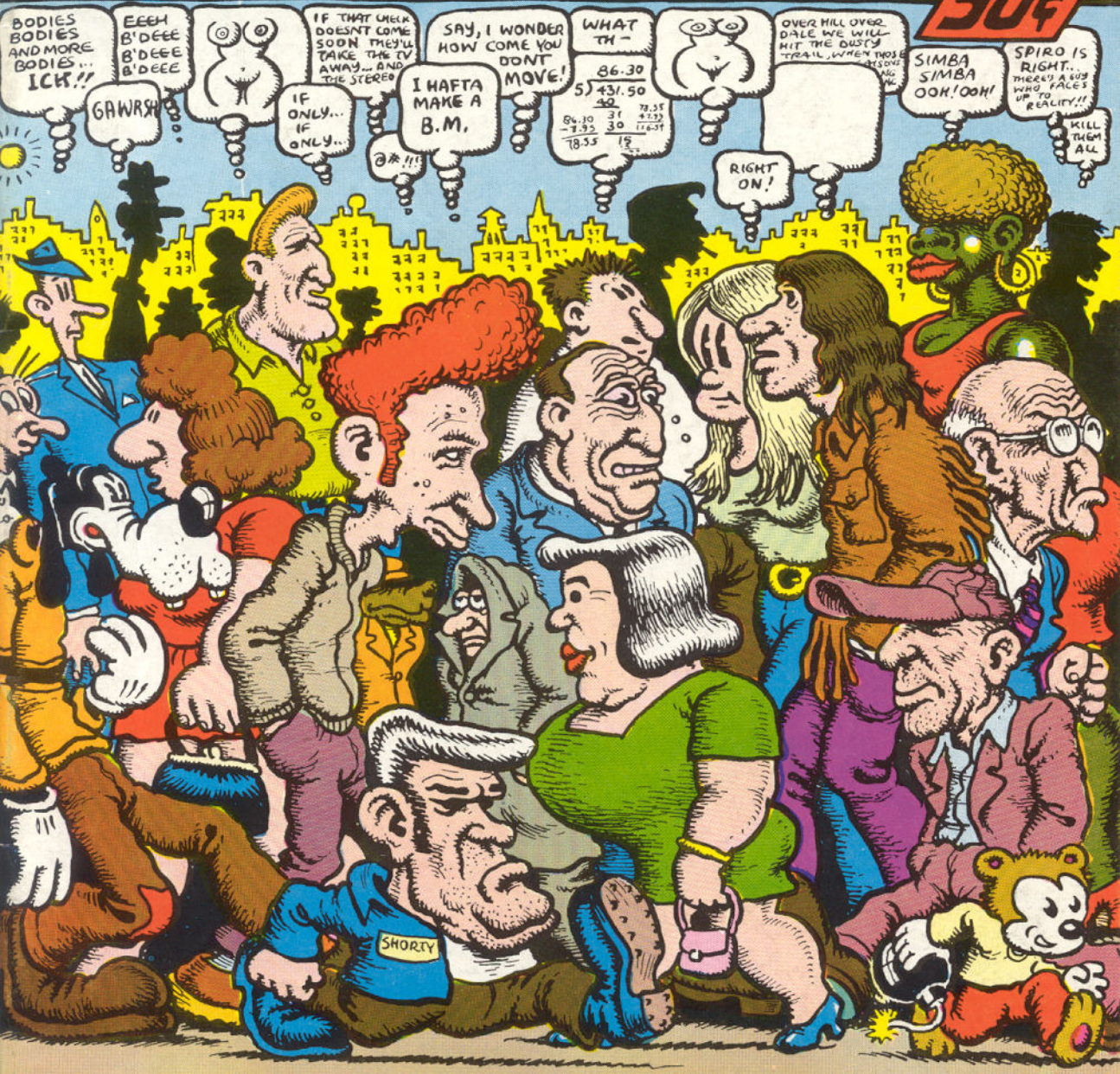
ADULTS ONLY

UNNEEDA

COMIX

"THE ARTISTIC COMIC!"

50¢





PUD



GET A LOAD OF THESE WHIMPS!



SPLUT BLUP

WISE UP, DIP SHITS!



GET LOST JUNIOR! I GOTTA RAP WITH ANNIE! G'WAN! SCRAM, SAM!

AW KNOCK IT OFF PUD!



NOW LOOK HERE BABY, YOU GOT SUCH BIG FINE LEGS, AINT YOU GOT NOTHIN' BETTER T'DO THAN ALWAYS BE SNAPPIN' THAT BUBBLE GUM?!

PUD! PLEASE DONT!



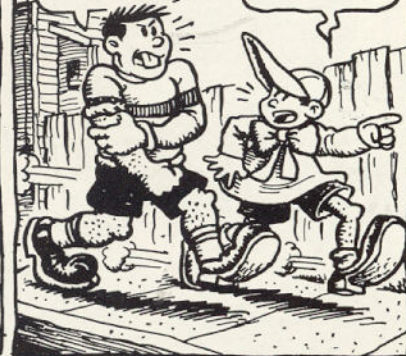
C'MON ANNIE! LET'S GO IN MY YARD! LISTEN, THEY DON'T CALL ME PUD FOR NOTHIN'!

PUD! STOP!



WHERE IS THAT DIRTY FAT BASTARD AN' WHERE'S MY SISTER??

THEY WERE RIGHT HERE! HONEST, GEORGE!



ARE YOU PLAYIN' A JOKE ON ME, YA SNOTTY LITTLE

PUD!!

PULL IT, ANNIE! PULL IT!



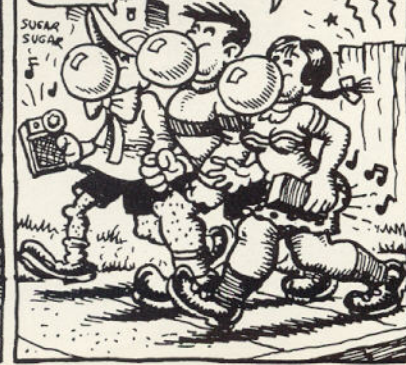
LET 'ER GO, PUD!

SEE, I TOLE YA!



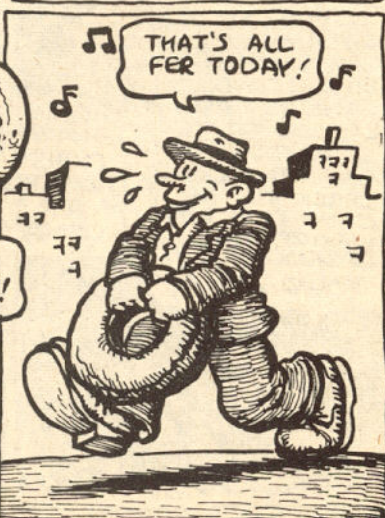
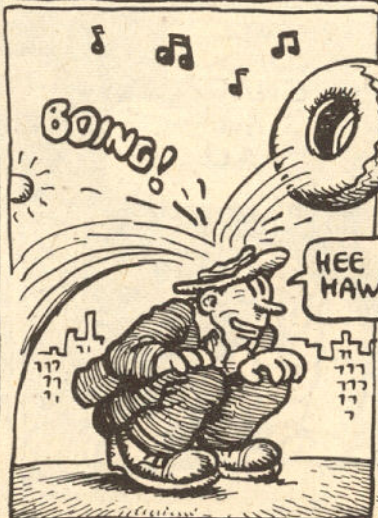
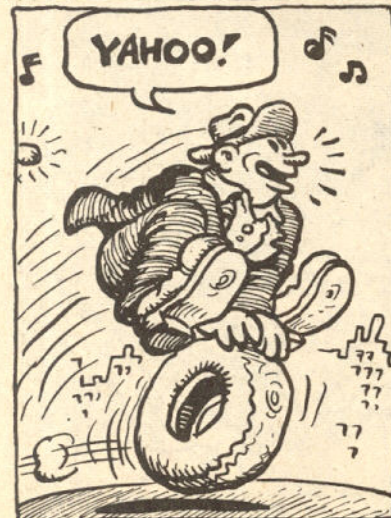
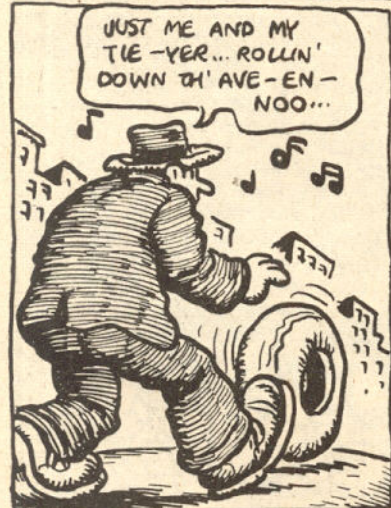
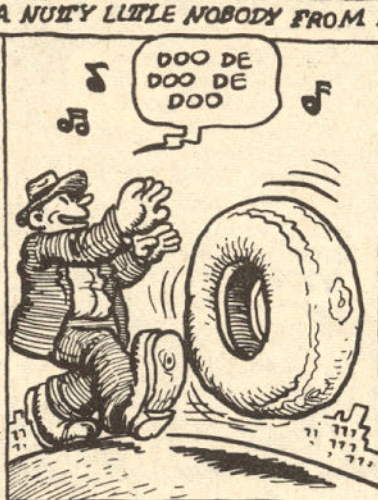
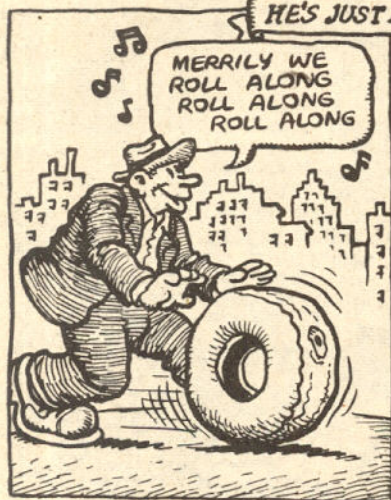
GUESS I FIXED THAT FAT SLOB! WOW! THIS IS A BIG ONE!!

SUGAR SUGAR



BO BO BOINSKI

HE'S JUST A NUTTY LITTLE NOBODY FROM NEWARK, N.J.!!



RO BO BOLINSKI!

YUP YEW
SAB IT!

HEY! DAT'S
ME!

THE BURRHEADED BARFLY

SO SHE SEZ TA ME,
SHE SEZ WODIYA WHICH
AN' WHODIYA WOT, YA
NITWIT! IMAGINE
THAT! WOODJA??
WOT KINDA
WORLD IZZAT?



WOTTA
LAUGH!
HAW!

DIS BEER IS MAKIN'
ME BILIOUS...BURCH...
I'M BOILIN' ABOUT
DA' BULLSHIT
DAT BITCH BROAD
O' MINE TRINE TA
BEAT ME OVER D'
HEAD WIT... I'LL
BASH HER BLOOMIN'
BOOBS OFF, BY
GOD!



BELCH!

MY ONLY GRIPE IS
I KNOCK MYSELF
OUT T' GRAB OFF
TH' GREASY GREEN
STUFF AN' TH' IN-
GRATITUDE OF TH'
GODDAMN GROUCH!
I'M NOT GOOD 'NUFF!
DAT'S WUT GRATES
ON MY GIZZARD
MORE'N ANYTHING
ELSE!!



GRUMBLE
GROAN

LEMME TELL YA
SOMETHIN', PAL!!
TH' SHIT IS GONNA
HIT TH' FAN ONE
O' THESE DAYS,
BALEIVE ME!!
I GOT PLANS... I
GOT SCHEMES...
SHE'S NOT TH' ONLY
ONE WHO'S GETTIN'
AWAY WITH SOME
SHIT, LEMME
TELL YEW!



YEAH!
DAT'S
RIGHT!

YA OUGHTA LISTEN
TO HER GO ON! OH
MAN, SHE'S OUT IN
ORBIT SOMEWHERE!!
AN' ODDBALL OF TH'
FIRST ORDER, THAT'S
OBVIOUS!! AN' THEN
I'M TH' ONE THAT'S
"OBNOXIOUS" OH
BOY, WHAT AN
OPERATOR!!



HONEST
TA GOD!

PERSONALLY, I
PITY TH' POOR
BRICK THAT POPS
HIS PUD OVER THAT
PINT-SIZED PIG!!
POSSIBLY WHAT SHE
NEEDS IS A PIMP T' GO
OUT AN' PROCURE
PUNKS FOR HER
PETTY PLEASURES!!
HAW!! THEY'D BE A
PEACH OF A PEAR!
PISS ON 'EM!!



THASS
NO
POOP,
PARD!!

IF SHE WUZ IN THIS
ROOM RIGHT NOW I'D
CRAM THIS CAN RIGHT
UP HER CRUDDY CUNT!
I'D REALLY RUIN HER
CAREER FOR HER
CUTE LITTLE CROTCH!
WHY, I'D RACK HER
CRACK 'TIL TH'
CRUD CAME CRAWL-
IN' OUT LIKE
CREAMCHEESE!!
YOU'D SEE!!



HAW
HAW!
CHRIST
ALMIGHTY!
YER
CRAZY!!

IT'S ALL
A LOAD
OF CRAP!
IT'S ALL—
IT'S ALL—



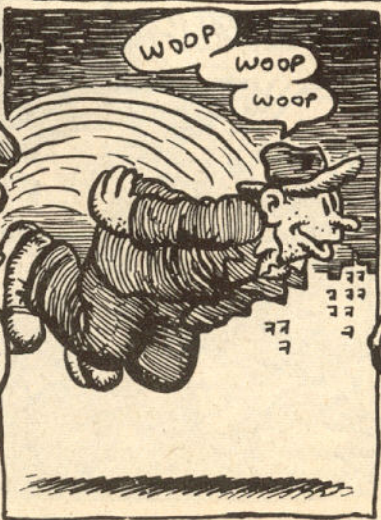
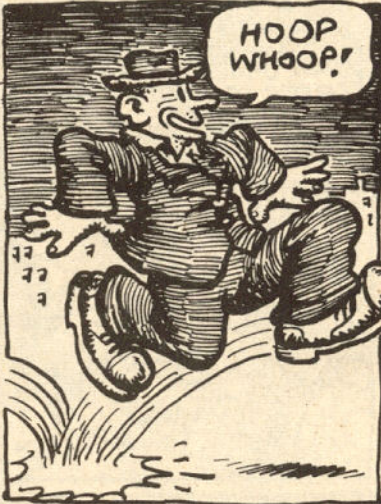
MGMP

BLEHM

SORRY—NO PUNCHLINE!

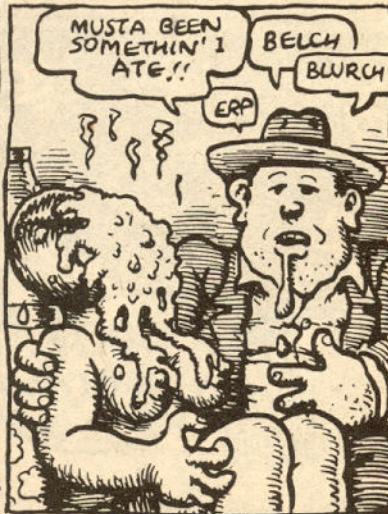
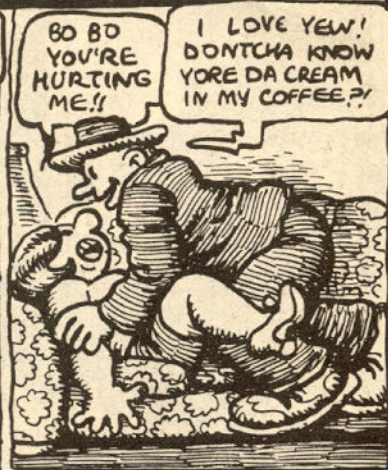
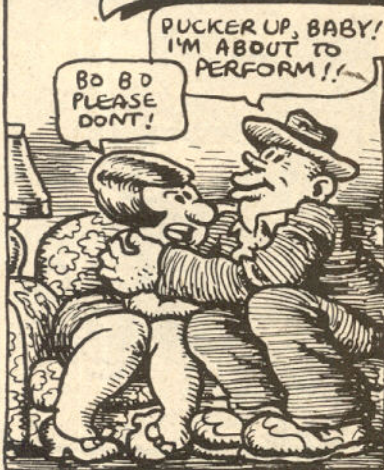
BO BO BO ROLINSKI

in "DRUNK AS A SKUNK"



Bo Bo Bolinski

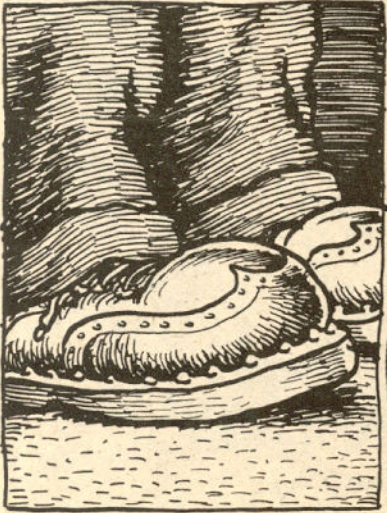
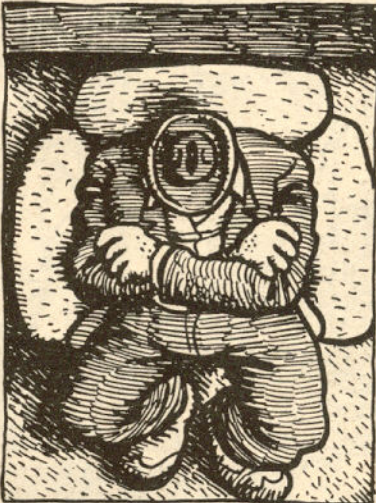
IN "BO BO THE GREAT LOVER"



BO BO BOLINSKI

HE'S
THE NO.1
HUMAN
ZERO

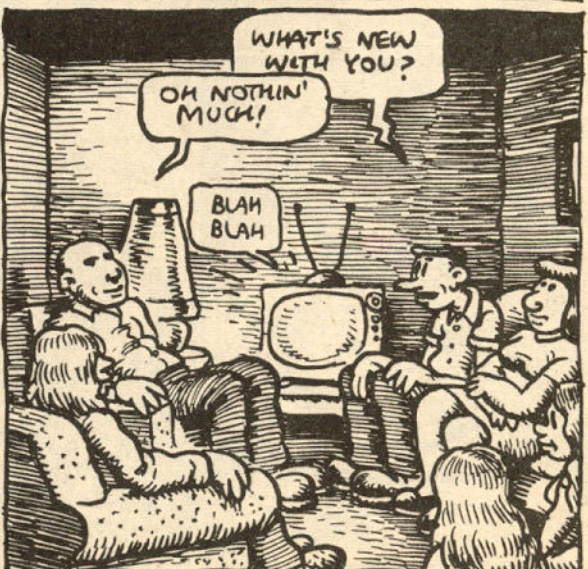
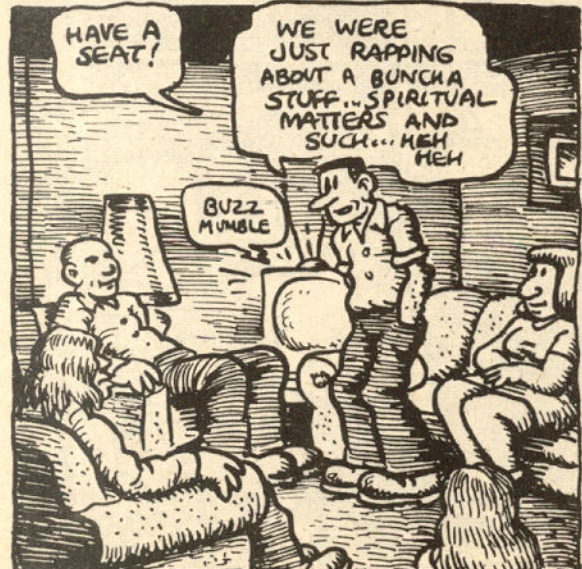
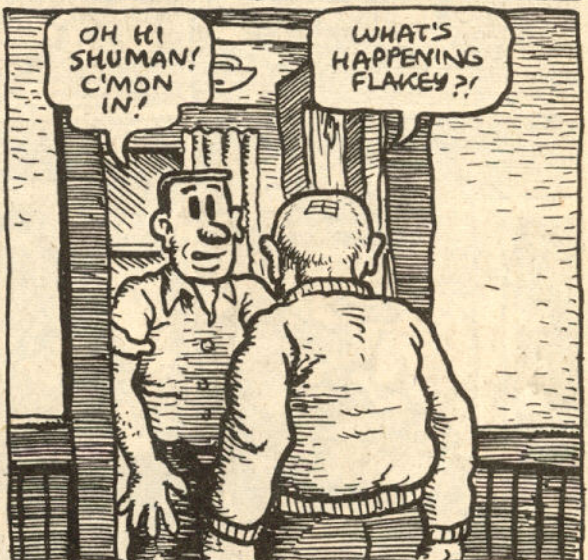
HE'S
NO BIG
DEAL!

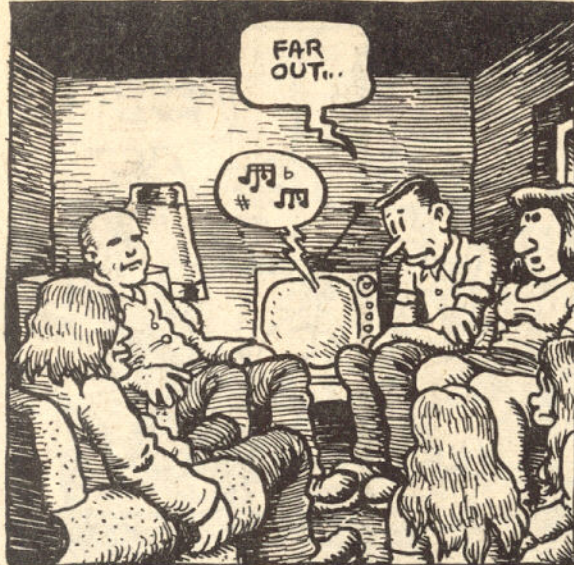


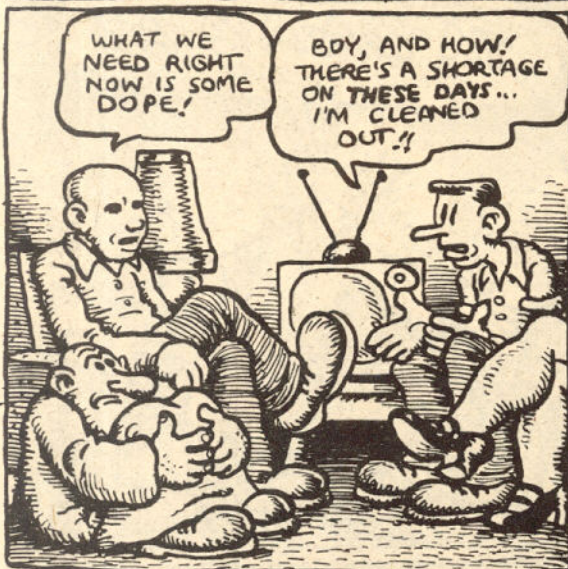


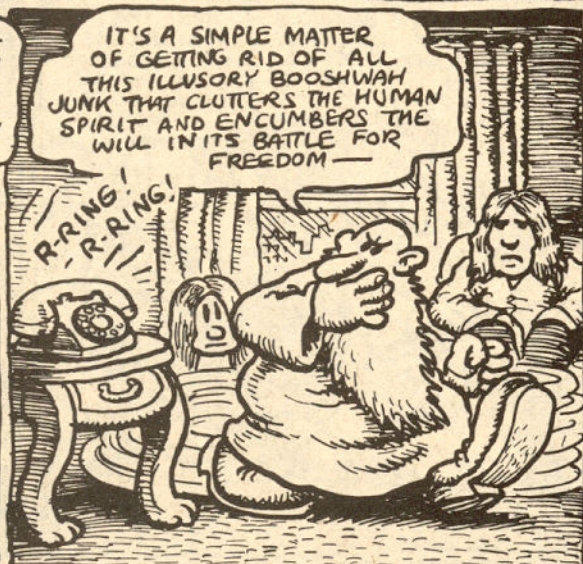
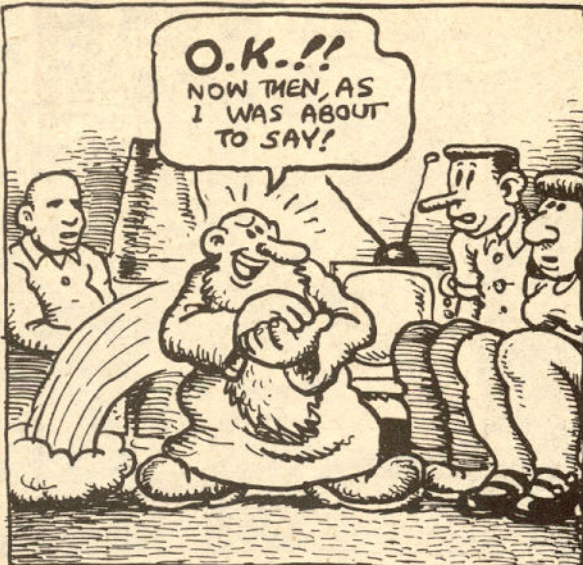
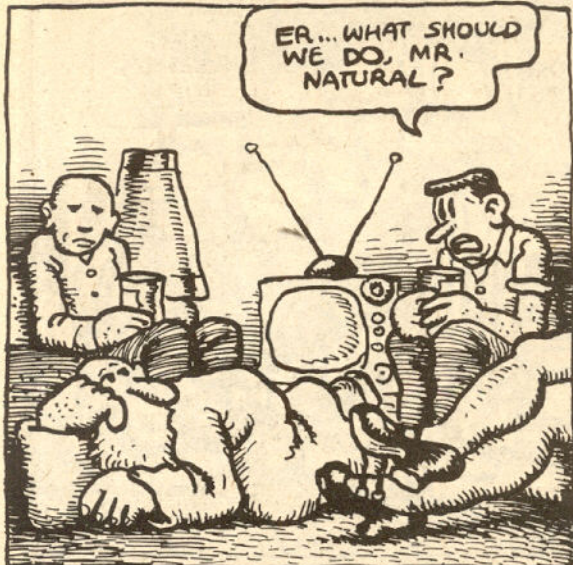
MR. NATURAL

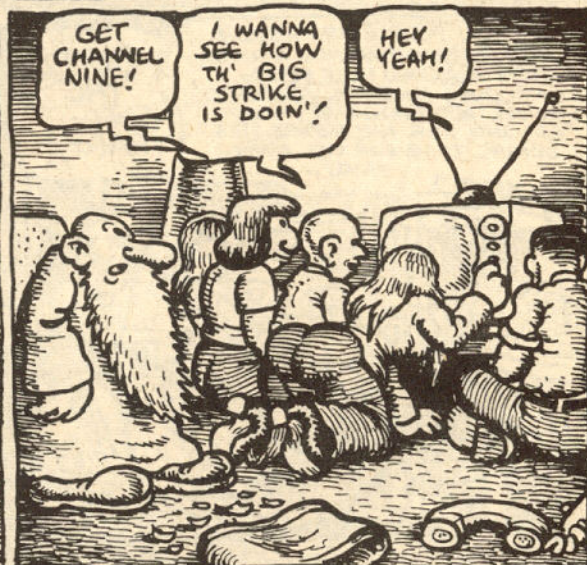
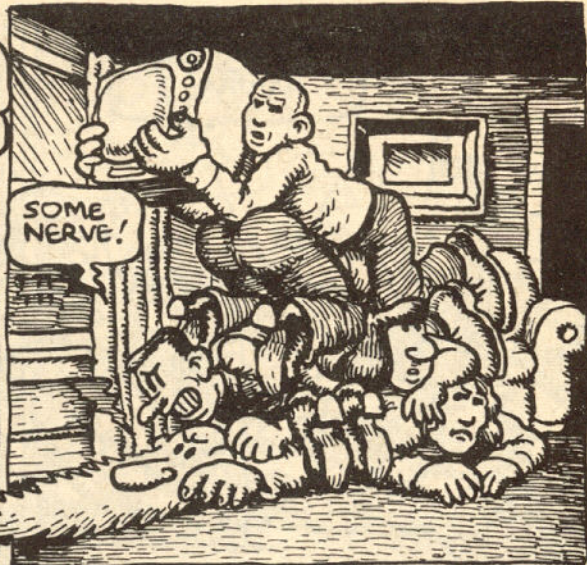
goes to
A MEETING OF THE MINDS



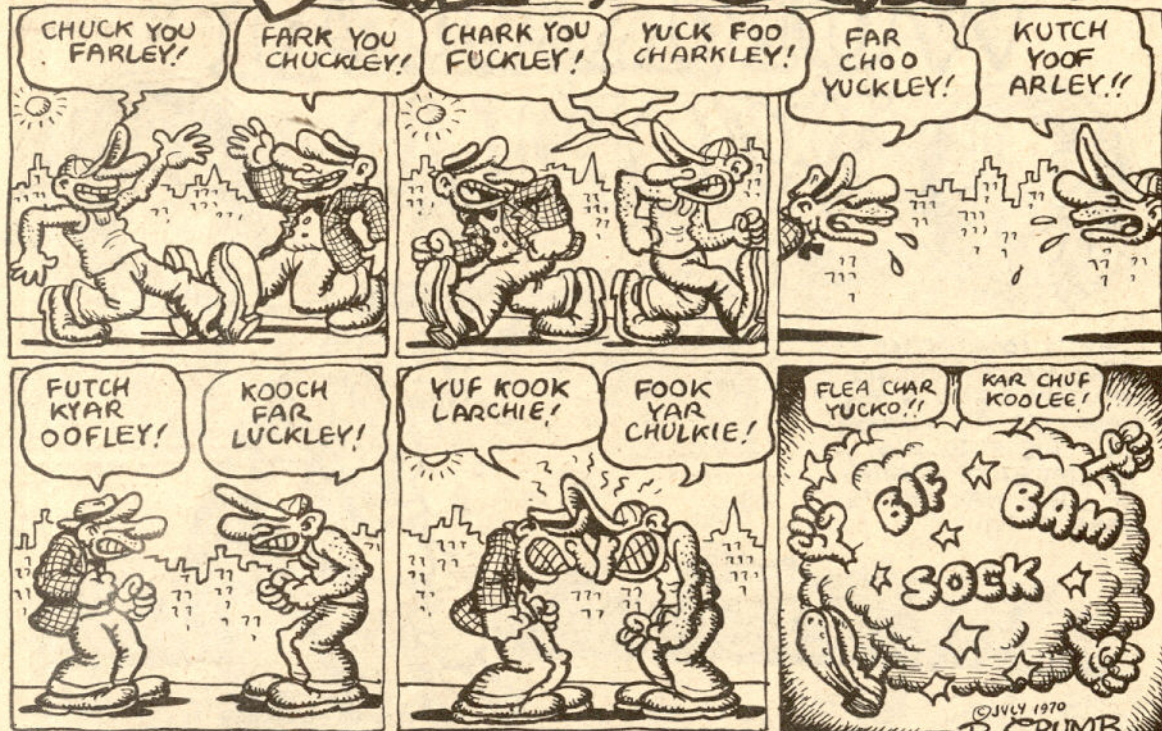






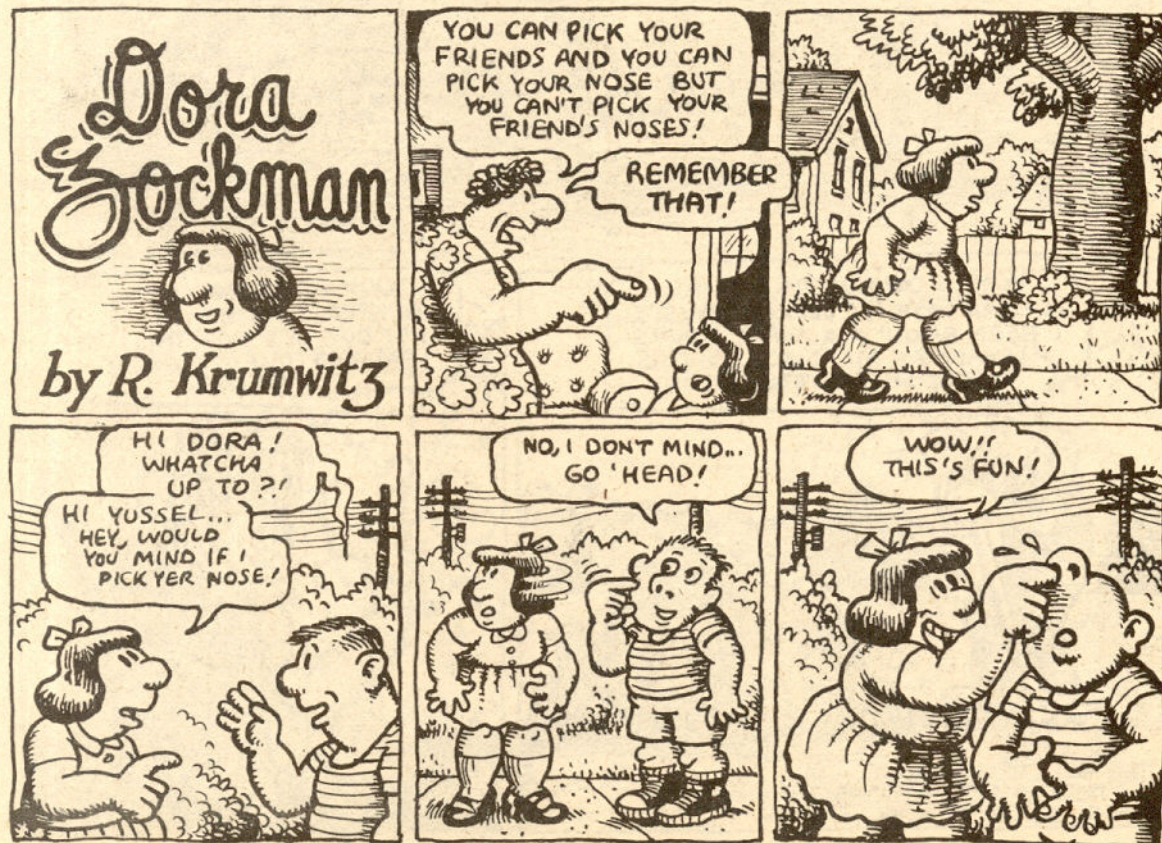


The SIMP and the GIMP



Dora Zockman

by R. Krumwicz



HEY! GUESS WHAT!

IT'S A WORKADAY WORLD



FLAKEY FOONT



MR. NATURAL

LET'S LOOK IN ON
FLAKEY FOONT AND SEE
HOW HE'S DOING IN HIS
NEW LIFE AS A FARM-
ER! WE FIND HIM IN
THE MIST OF RAKING
UP SOME HAY THAT'S
BEEN CUT...

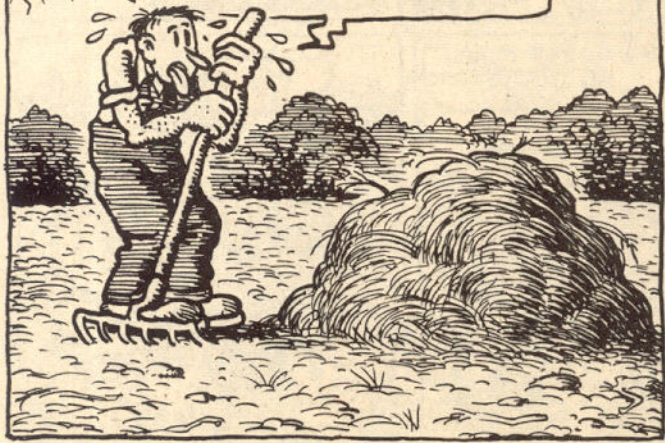


WHEW!



© 1970 by THAT OLD WORKING STIFF, R. CRUMB

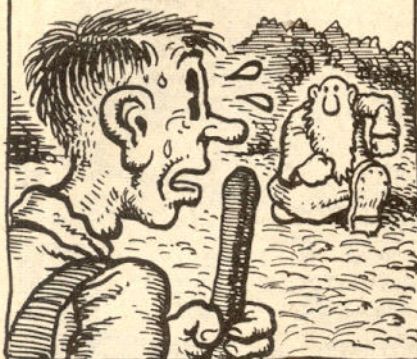
BOY! I DUNNO! THIS SURE
IS HARD WORK!! JEEZUZ CHAIST!
I BEEN RAKIN' FOR THREE HOURS
ALREADY AN' ALL I GOT IS THIS
DIDDLY-SHIT LITTLE PILE...



LOOK AT THOSE
BLISTERS! MAYBE I'M
NOT CUT OUT FOR THIS
FARMING TRIP!! WHEW!
I DUNNO!



UH OH! HERE COMES MISTER NATURAL!



HE'S GONNA RAZZ ME FOR NOT HAVIN' MORE OF THIS RAKIN' DONE... I JUST KNOW HE IS!!



ER... HI, MR. NATURAL! SURE IS HOT TODAY, HUH?



TRY USIN' THIS PITCH-FORK, YA DOPE!

A LITTLE WHILE LATER

WOW! THIS PITCHFORK IS SO MUCH EASIER THAN USIN' A RAKE! AND I'M GETTIN' TH' WORK DONE IN HALF THE TIME!! LOOK AT THAT STACK O' HAY, WOODJAP! THANKS TO MR. NATURAL!



HERE'S A HANDY HINT FROM MISTER NATCH!

AT HOME OR AT WORK...

GET THE RIGHT TOOL FOR THE JOB!

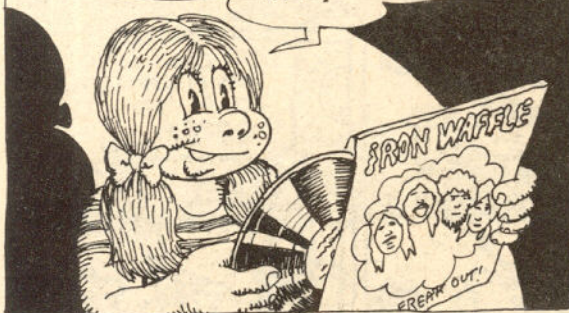


HONEYBUNCH KAMINSKI!

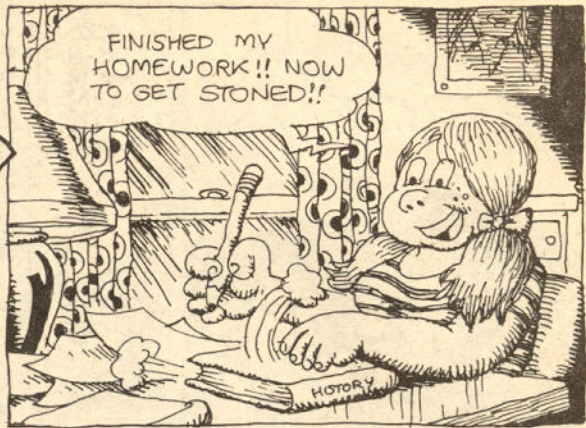
"THE DRUG-CRAZED RUNAWAY"

in
SHE'S LEAVING HOME

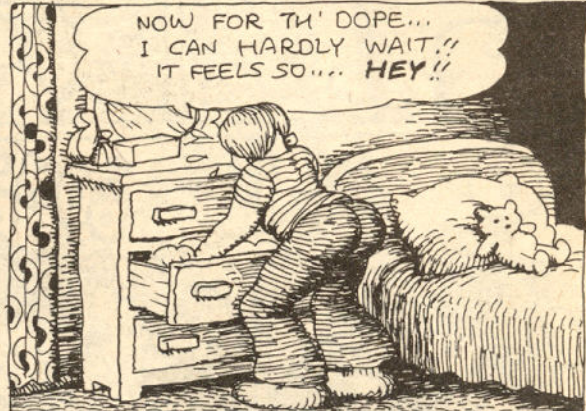
FIRST I'LL PUT ON THIS
NEW ALBUM I GOT AT TH'
SUPERMARKET YESTER-
DAY!



FINISHED MY
HOMEWORK!! NOW
TO GET STONED!!



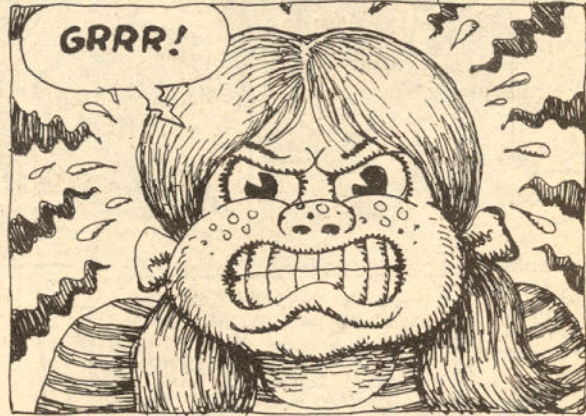
NOW FOR TH' DOPE...
I CAN HARDLY WAIT!!
IT FEELS SO... HEY!!



MY STASH!!
IT'S GONE!!

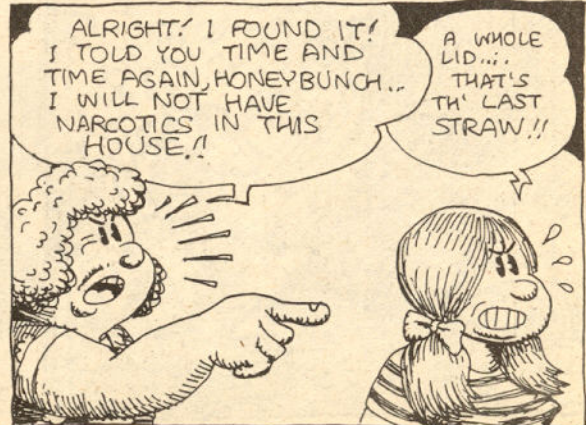


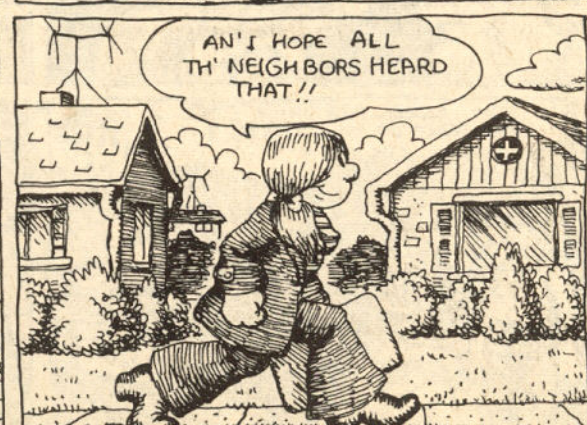
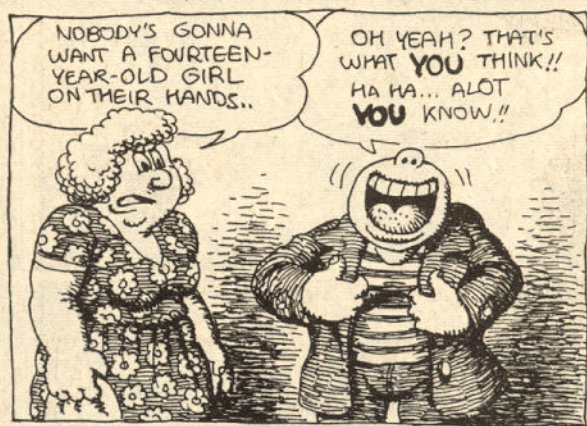
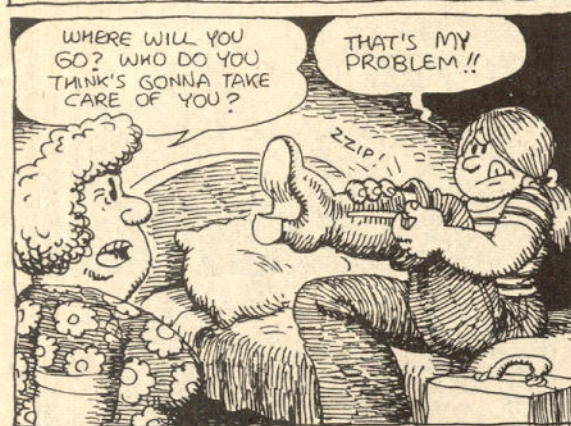
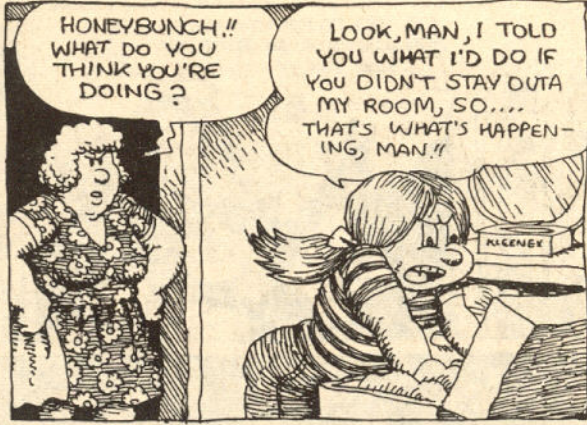
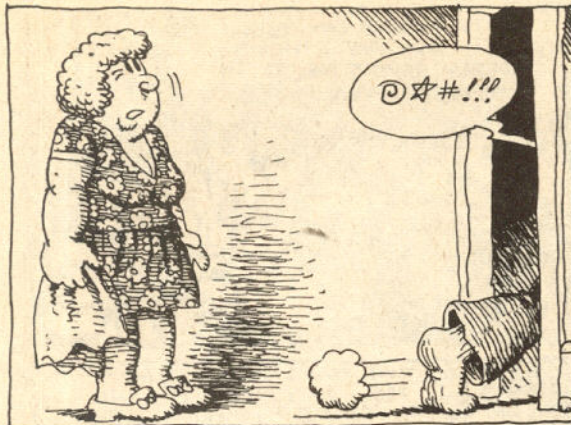
GRRR!

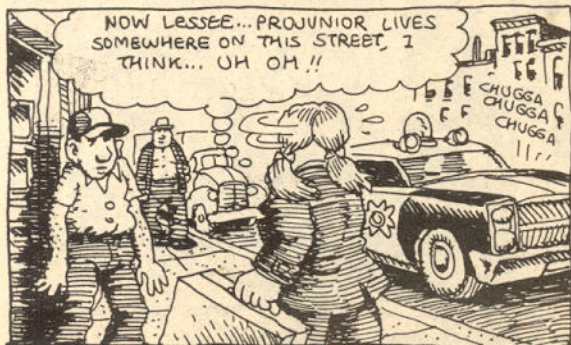
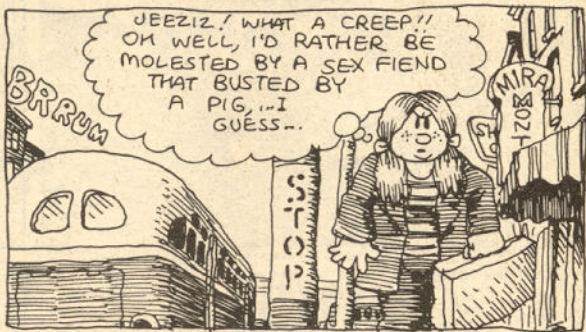
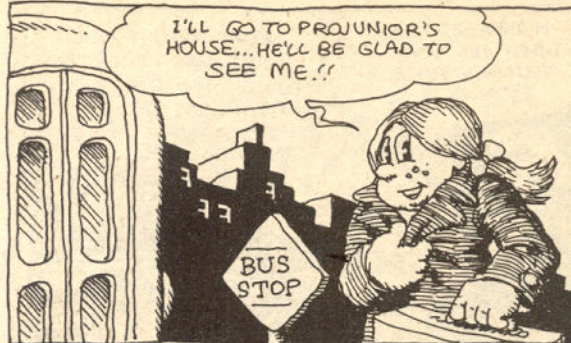


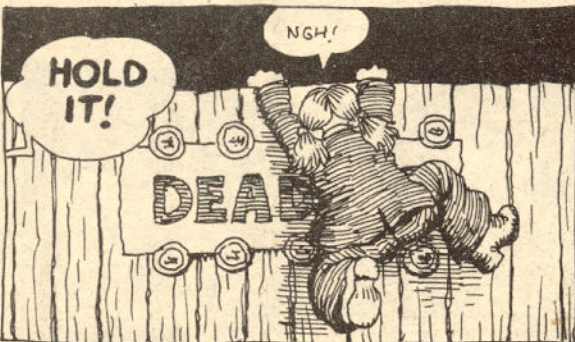
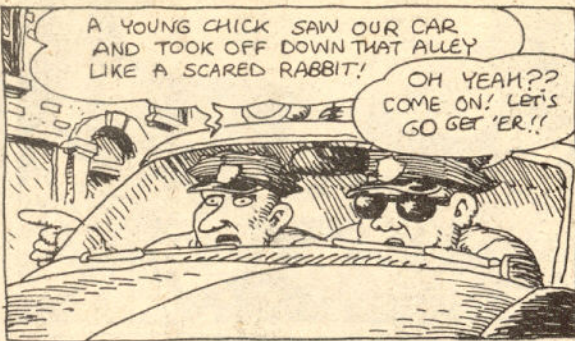
ALRIGHT, I FOUND IT!
I TOLD YOU TIME AND
TIME AGAIN, HONEYBUNCH...
I WILL NOT HAVE
NARCOTICS IN THIS
HOUSE!!

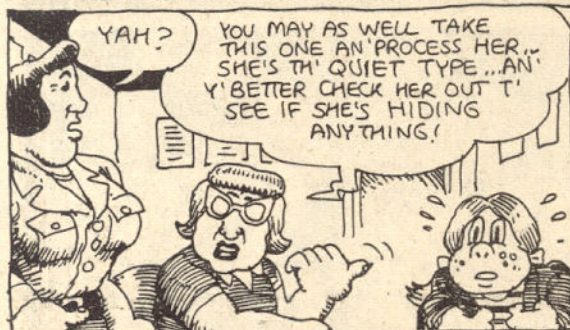
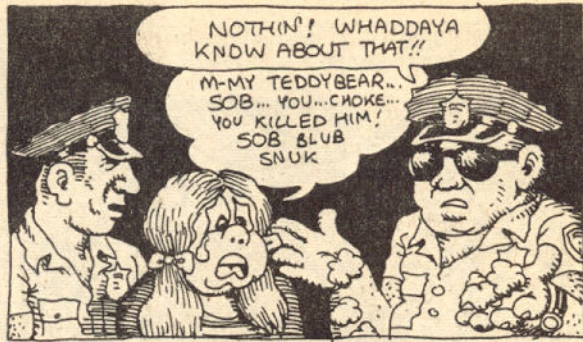
A WHOLE
LID...
THAT'S
TH' LAST
STRAW!!

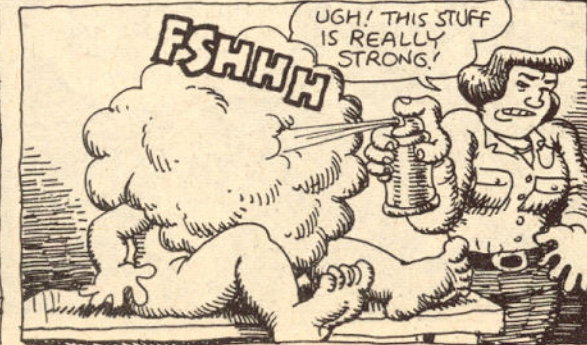
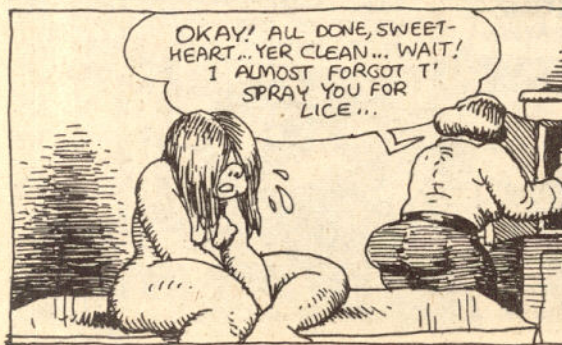
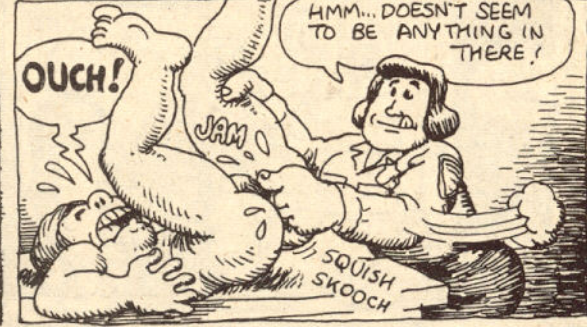
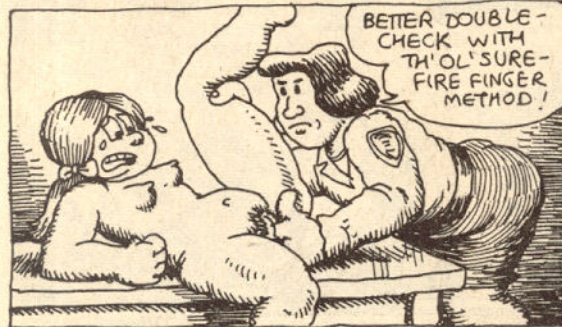
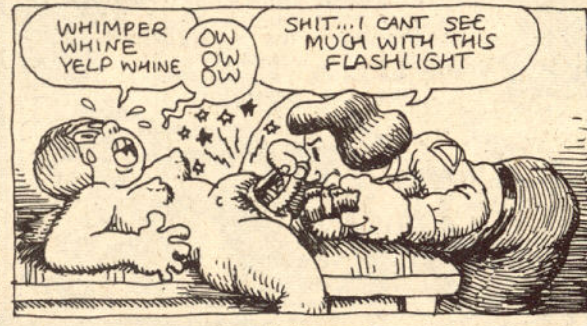
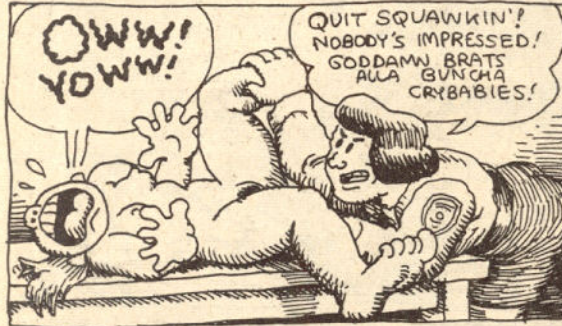
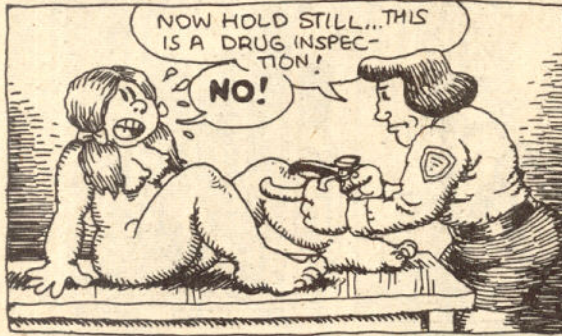
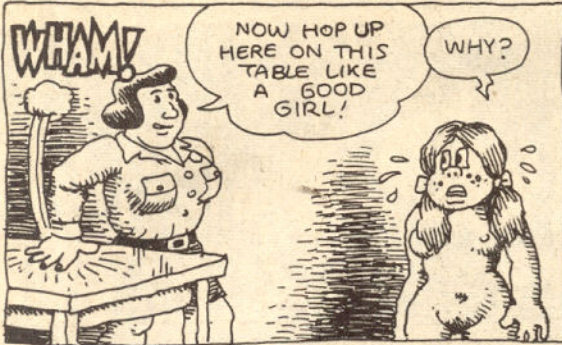


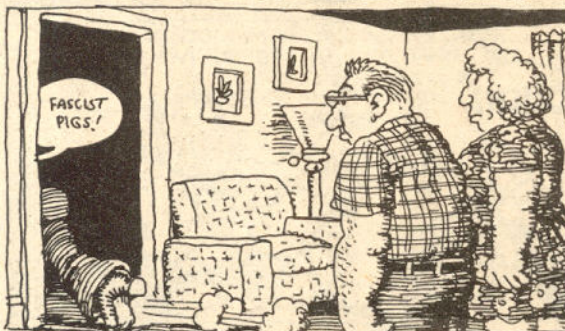
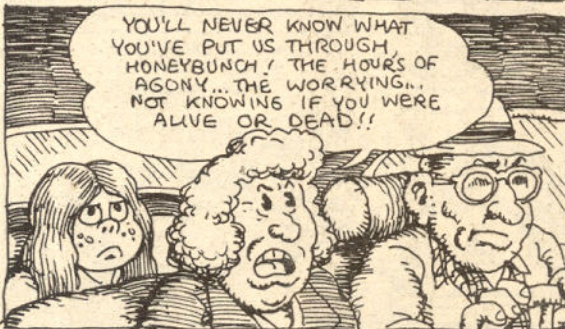
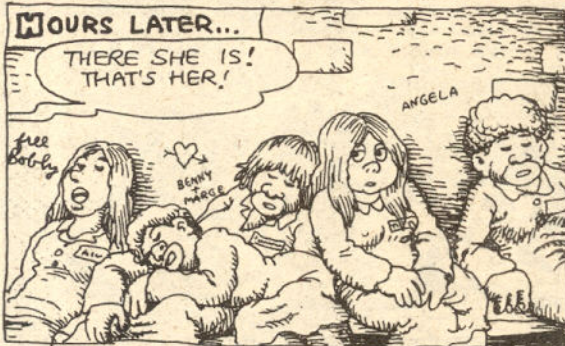
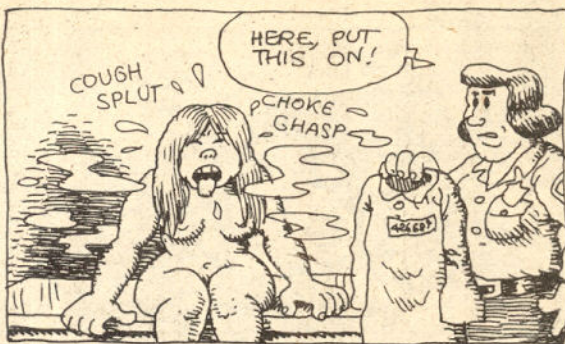












YES? WHAT CAN I DO FOR YOU?

TEE HEE
SNICKER
GIGGLE

?

SLAM!

HEY! WAIT! PROJUNIOR!
OPEN UP! IT'S ME!!

BANG
BANG

HONEYBUNCH!
WHAT—

SHHH!

SLAM!

WHAT'S TH' TRIP WITH
TH' OL' MAN
GET-UP?

OH PROJIE!!
WHEW! I ALMOST
DIDNT MAKE IT!!
OH WOW! YOU WONT
BELIEVE IT WHEN
I TELL YOU!!

JEEZIZ!
PARANOID
VIBES!! WHAT
GIVES, DUMPLING?

I TRIED TO RUN AWAY AN'
GOT BUSTED AN' THEY SEARCHED
ME AN' TORE UP MY TEDDYBEAR
AN' THEN THIS BIG DYKE COP RAPED
ME AN' THEN THEY THREW ME
IN JAIL AN'... AN'... AN'...

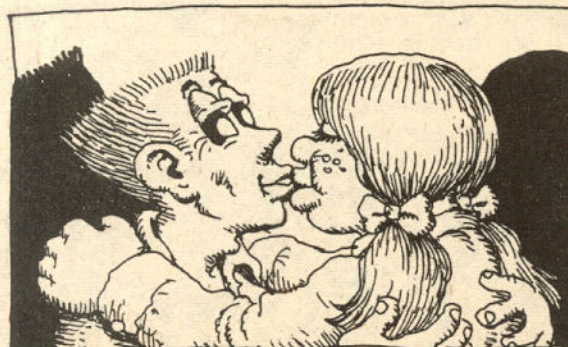
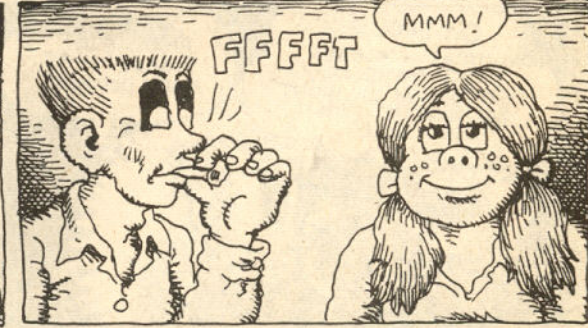
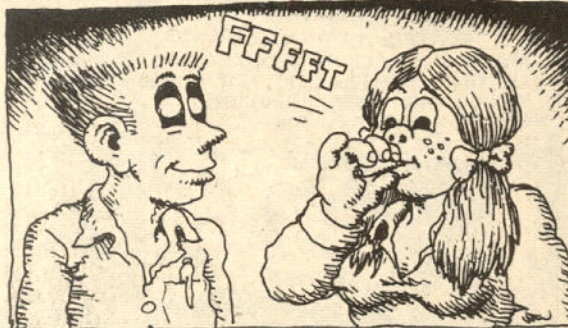
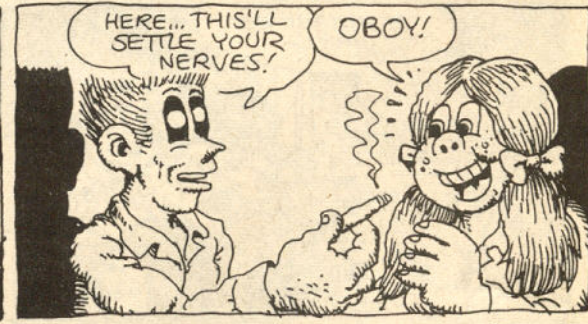
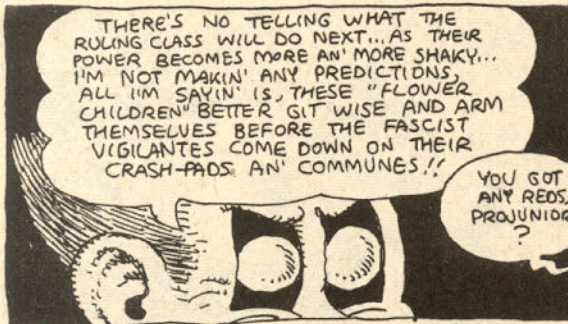
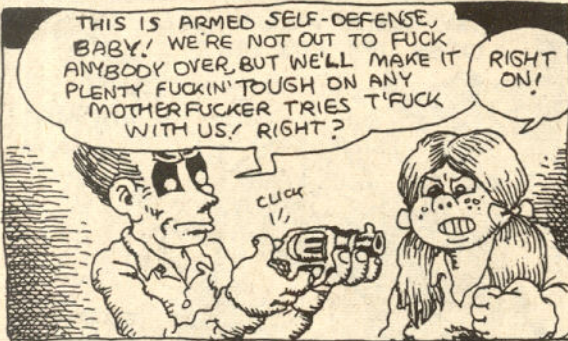
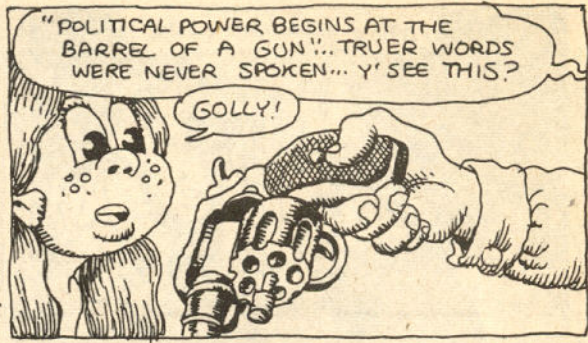
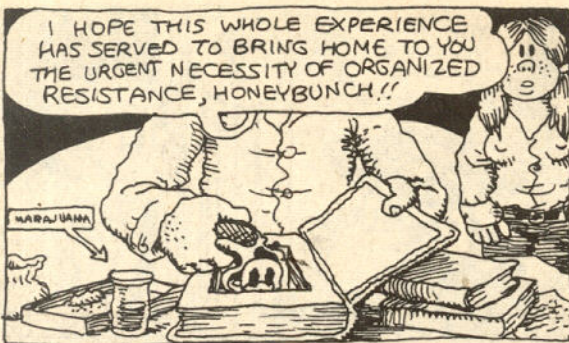
AW POOR
BABY!!
POOR
HONEY-
BUNCH!!

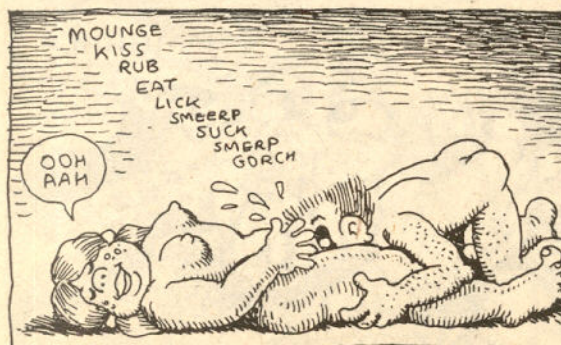
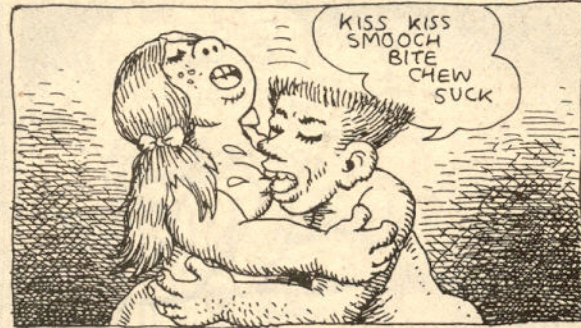
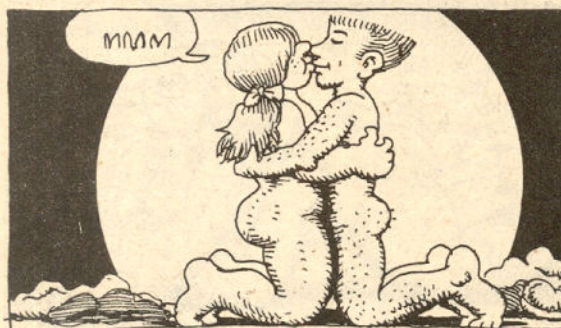
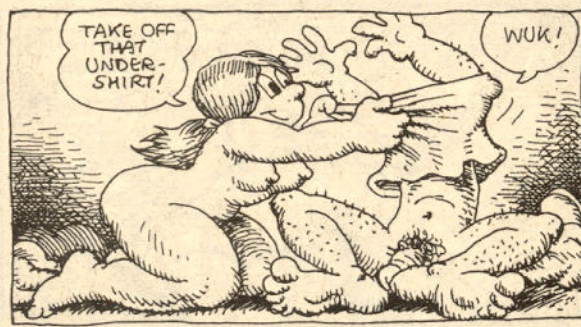
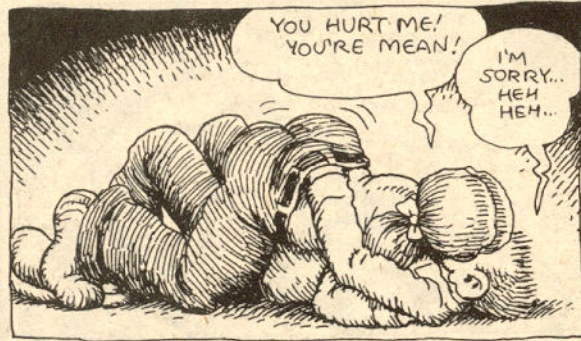
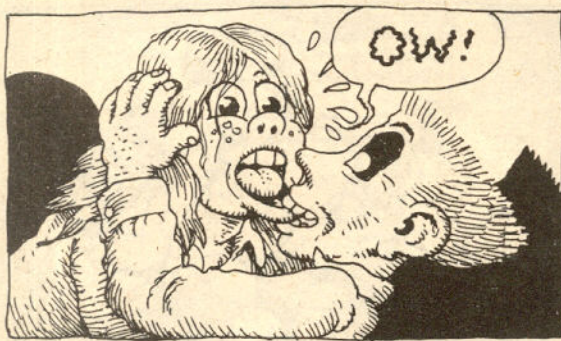
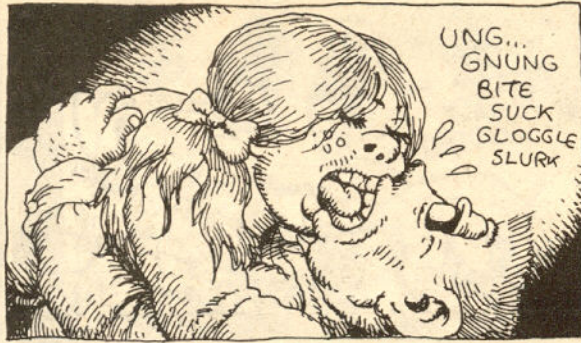
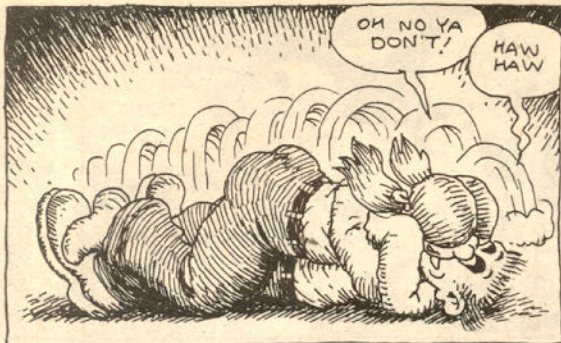
BUT IT'S ALRIGHT
NOW... I FEEL SAFE
HERE WITH YOU,
PROJUNIOR!!

HMM... YOUR
PARENTS PROBBLY
HAVE TH' COPS OUT
LOOKIN' FOR Y'
RIGHT THIS
MINIT!!

BUT I WONT LET 'EM
GET YA, HONEYBUNCH!
I GOT A GUN HERE
AN' PLENTY OF
AMMO!!

OH
GOODY!!





NEXT DAY

PROJUNIOR WILL
BE HOME FROM
WORK PRETTY
SOON...



HE'LL BE SO PROUD O'ME...
I SPENT TH' WHOLE DAY
CLEANIN' UP THIS PLACE...
NOW I BETTER HURRY UP
AN' GET DRESSED SO'S I'LL
LOOK GOOD WHEN HE
COMES IN!

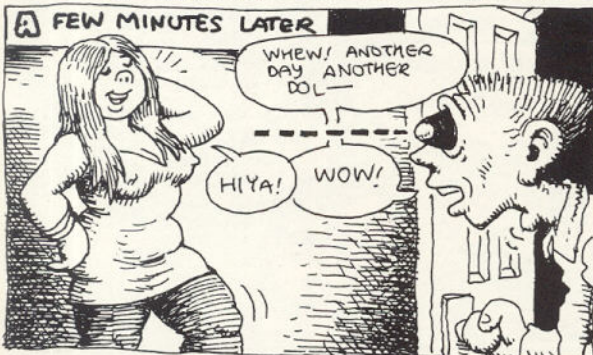


A FEW MINUTES LATER

WHEW! ANOTHER
DAY ANOTHER
DOL—

HIYA!

WOW!



HEY, YOU'RE REALLY DOLLED
UP TONIGHT! WHAT'S TH—
WOW! YOU CLEANED THE
WHOLE PLACE! THAT'S
REALLY BEAUTIFUL!!

WOW!

FAR
OUT!



COO

KISS

HONEYBUNCH
YOU SWEET
THING!

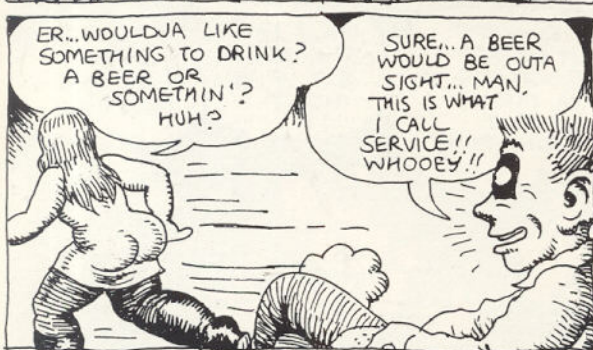
AN' I'M MAKIN' YER
FAVORITE DISH FOR
DINNER... LASAGNA!!
HERE, YOU JUST SIT
DOWN RIGHT
HERE AN'
RELAX

OH BOY!!
LASAGNA!



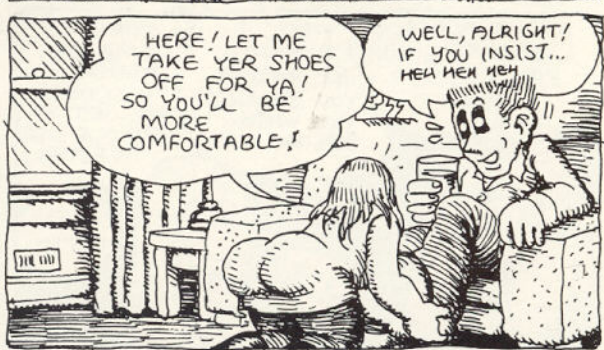
ER...WOULDA LIKE
SOMETHING TO DRINK?
A BEER OR
SOMETHIN'?
HUH?

SURE...A BEER
WOULD BE OUTA
SIGHT... MAN,
THIS IS WHAT
I CALL
SERVICE!!
WHOOEY!!



HERE! LET ME
TAKE YER SHOES
OFF FOR YA!
SO YOU'LL BE
MORE
COMFORTABLE!

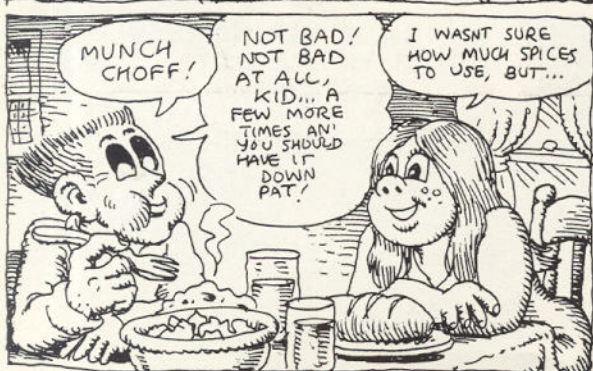
WELL, ALRIGHT!
IF YOU INSIST...
HEH HEH HEH



MUNCH
CHOFF!

NOT BAD!
NOT BAD
AT ALL,
KID... A
FEW MORE
TIMES AN'
YOU SHOULD
HAVE IT
DOWN PAT!

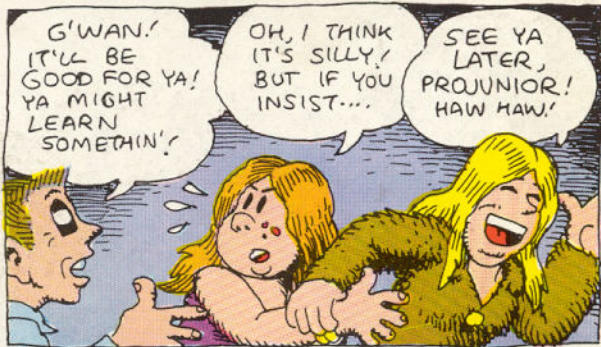
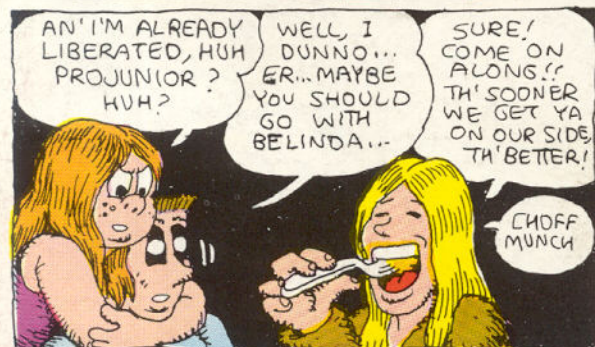
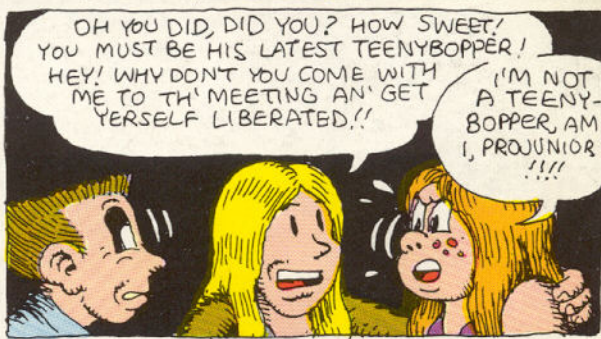
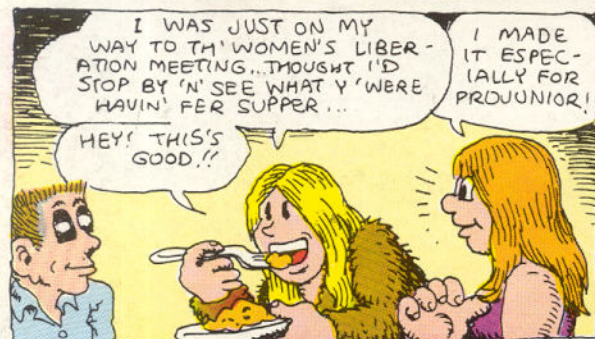
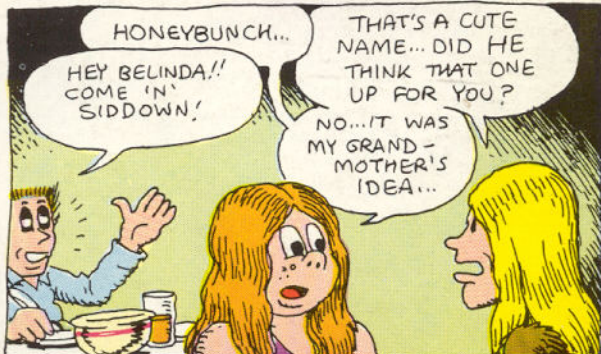
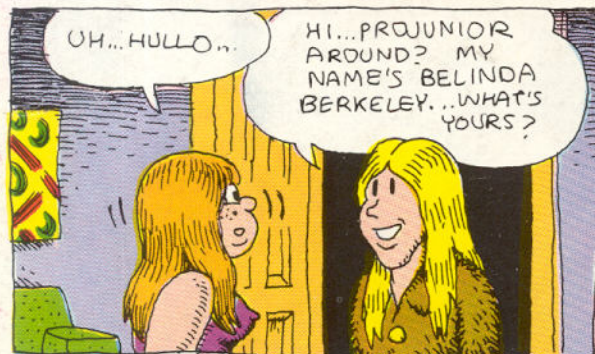
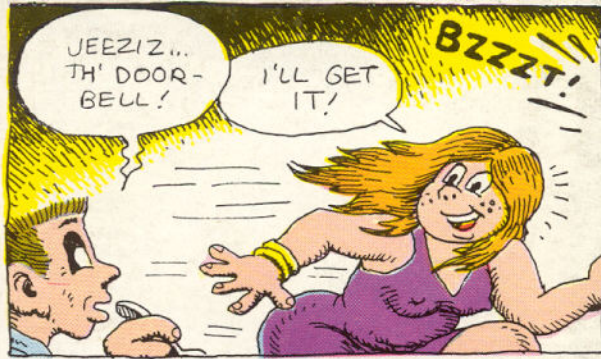
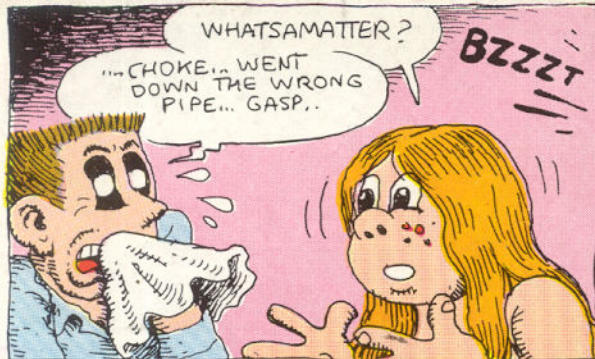
I WASNT SURE
HOW MUCH SPICES
TO USE, BUT...



PROJUNIOR, I LOVE YOU...
I WANNA BE WITH YOU
ALWAYS AN' HAVE
BABIES AN'...AN'..

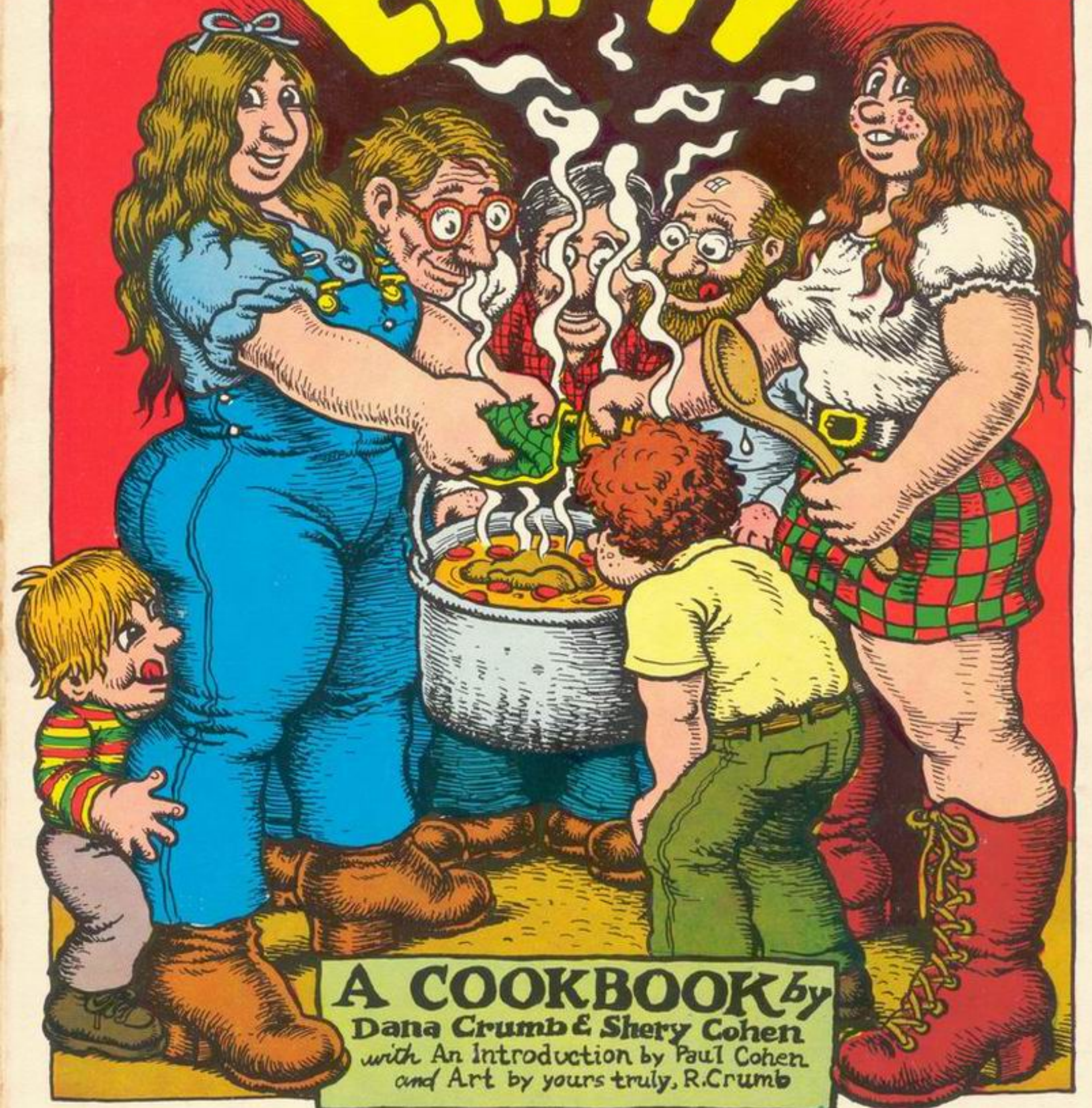
CHOKES
SPUT





EAT IT

\$2.95



A COOKBOOK by
Dana Crumb & Sherry Cohen
with An Introduction by Paul Cohen
and Art by yours truly, R. Crumb

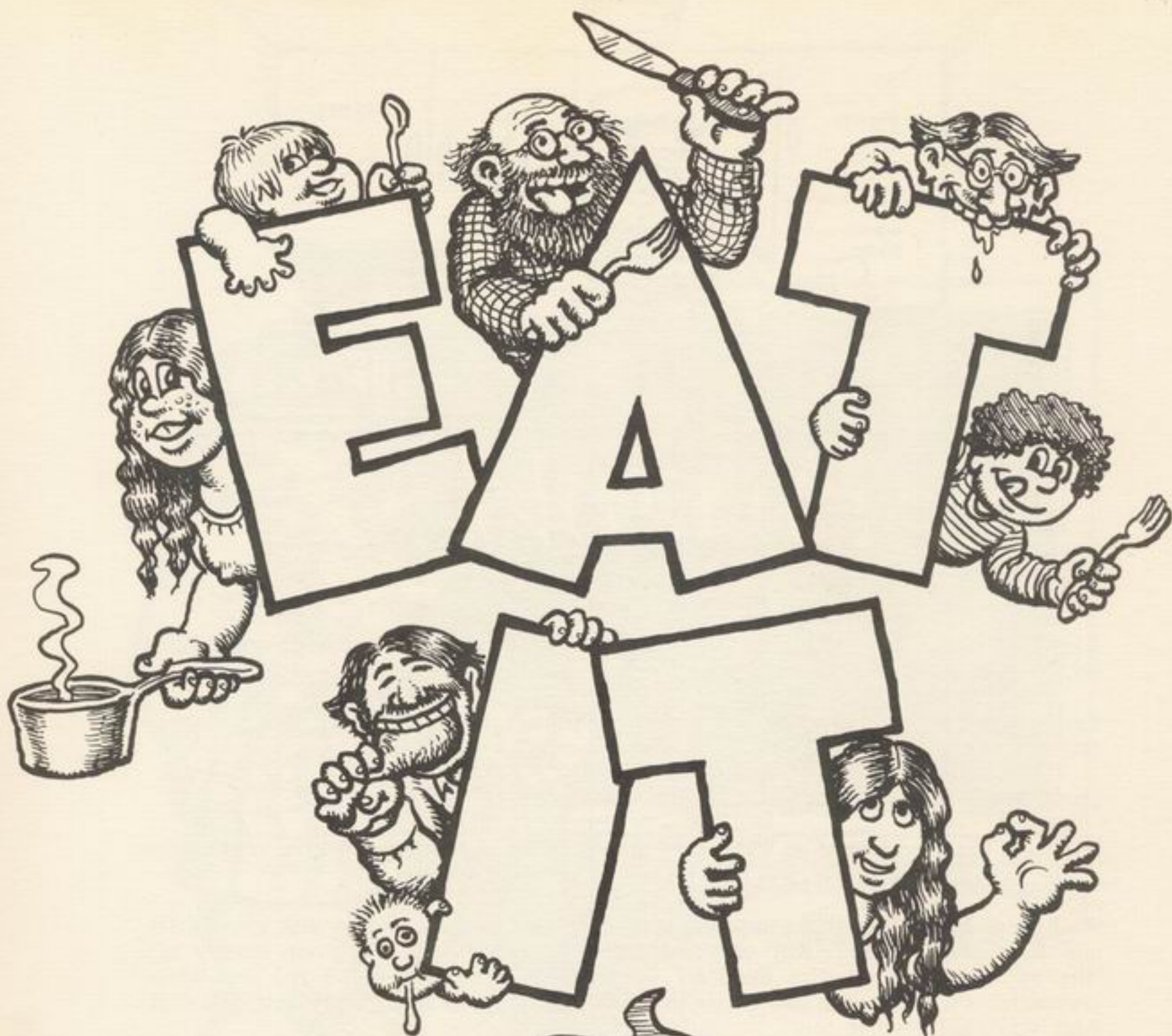


To my friends and neighbors
in Potter Valley
and especially Liz and George Adams
who taught me how to kill chickens
and Hazel Hunter
who has the store down the hill.

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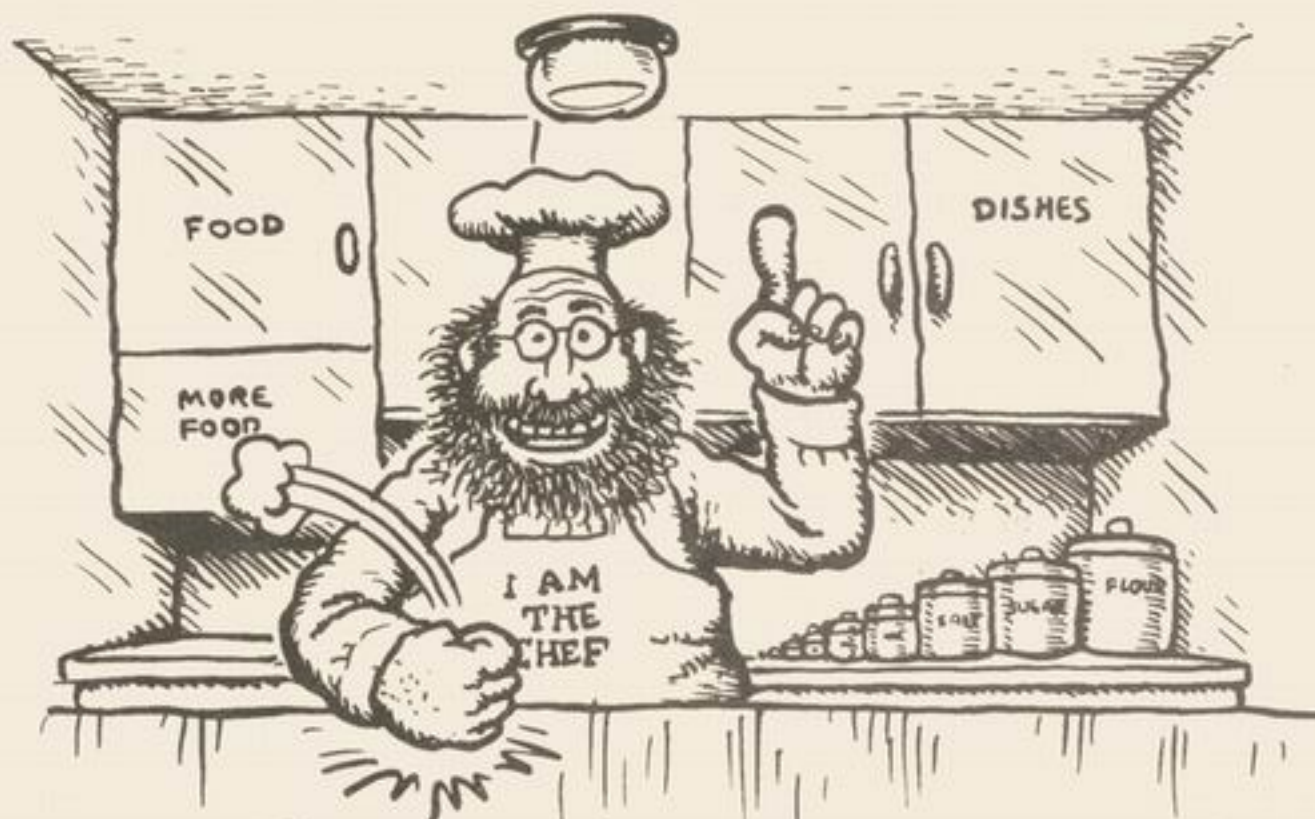


A COOKBOOK

by
DANA CRUMB
and
SHERY COHEN



R. CRUMB '72



Introduction

by Paul Cohen

Kids, put down that artificially sweetened, artificially colored, synthetic-cream-filled goody—take it out of your face long enough to read this.

Eaters of the world, put away those chemical preservatives that have placed your very stomach linings in bondage.

Stop putting litter into your skin, your stomachs, your bloodstreams.

Put aside the products of an industry that fattens its pockets by cheating your bodies of the nutrition they crave, and read on before you take another bite.

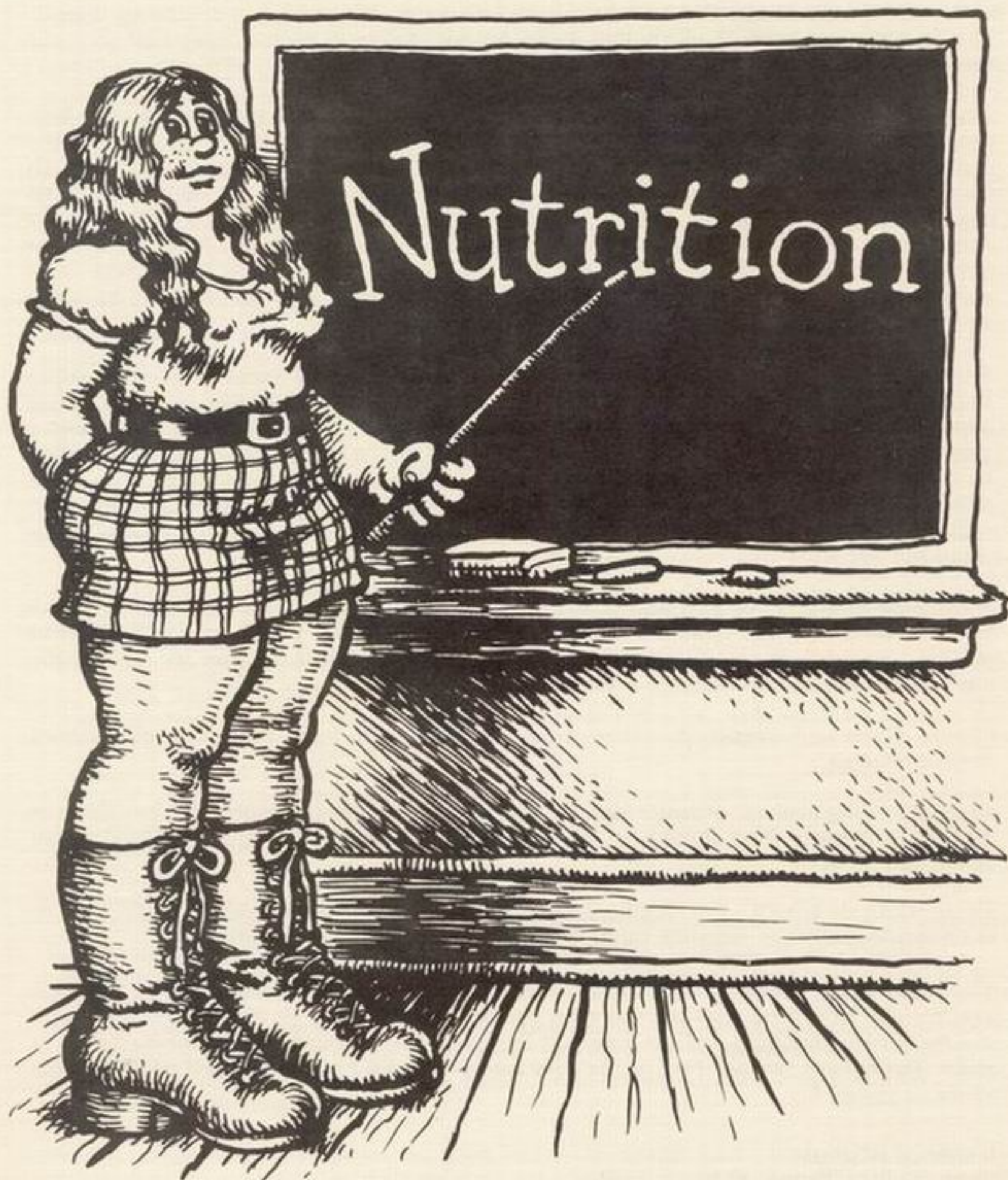
We here at EAT IT kitchens have prepared each one of these recipes with your health and happiness in mind. Not only will your “eyes light up and your tummy say ‘Howdy’” as you practice the EAT IT method of cookery—your red and white corpuscles will dance with glee as health pours through your entire body, self, and soul. And, you’ll shit regular, too.

We have spared no expense in bringing you recipes from far-off lands, exotic places where can-opener is a hyphenated word . . . where the term “frozen TV dinner” is never said in mixed company . . . where children grow up having never tasted marshmallow-cheese spread sandwiches . . . where bread is more than the mere stuffing of life . . . where cooking and eating are events to be remembered.

So as you clumsily thumb your way through the following pages, remember that we have your stomachs in our minds, your taste buds in our eyes and your wallets near our hearts.

Remember, the EAT IT method of kitchen terpsichore requires little more than the ability to read—that and the confidence to jump right into the pot from the literal frying pan. With a firm grasp on your wooden spoon and this profusely illustrated booklet, success in your kitchen is assured. That look of satisfaction, that healthy, rosy glow which will appear on your eaters’ faces will be proof enough that we here at the gleaming white kitchens of EAT IT headquarters have not failed you.

Relax, and let your mind be boggled by what you see, then dash right into the nearest kitchen and prepare one of our many delectable delicacies and above all remember: EAT IT, it’s good for you!



Everyone has adamant opinions on food and its consumption and preparation. With the new awareness of environment and personal health many new food dogmas have blossomed. After a lot of research and experimentation, I have come to some conclusions which you have to read because you bought this book. So sit down and read!

Honey—It's better than a refined sugar because it lacks chemicals (but the bees get their nectar from the flowers and everything is full of toxic DDT and fallout) and has *some*, not much, food value in minerals and vitamins. It's good, but a panacea it ain't. The reason sugar is so "bad" is that most Americans are in such a hurry that they eat tons of "junk" food and too much of anything is bad.

Meat and poultry—uncooked—Most commercial livestock is literally stuffed with hormones to increase the growth speed (the quicker they grow the quicker they go and the profit is made) and with antibiotics to retard infection. These things are bad enough for the animals, but rotten for people. Also, when the cattle are herded into the stockyards for slaughtering they are frightened and their adrenalin output increases enormously. This stays in the meat and can be very toxic to humans. After the meat is cut it is artificially colored. This is bad for you, too. But, meat sure tastes good—so if ya wanna eat it go ahead and enjoy yourself. Chances are it's not as bad for you as the air you breathe every day.

Processed meat—(lunchmeats, etc.)—These have all the raw meat stuff plus super horrendous sodium nitrate and sodium nitrite, cosmetics which give the crap a nice appealing color and are very very dangerous and under attack now. One doctor claims they are headache-causing, another claims that the same nitrate salts were used to prevent menstrual cramps at one time and that a huge percentage of female children born to women who had taken the stuff had to have their reproductive organs removed when they were teenagers. It's heavy stuff—be careful—you really shouldn't eat it!

Milk—Raw is better for you and if you buy it in a store you can be sure the dairy has been checked and the cows are TB-free. Milk is a food and you'll get more for your gulp if you drink it raw. Goat milk is wonderful. We drink it because we have goats, but it lacks the folic acid which cow milk has.

Cheese—Processed cheese is yellow gunk. If you want food value eat unprocessed natural cheeses.

Vitamins—Chemical vs. organic: there's no difference in body absorption, but the cost difference is super. You should try to get most of your daily vitamins from food rather than from a pill.

Rice—white vs. brown—the vitamin and mineral differences are minimal. You'd have to eat a ton to really get nutritive value, but buy untreated rice if possible.

The main thing about food is to be aware of what's in it. If there's crap in the food you'll soon be full of crap too—so who needs it? Read labels, perform experiments on yourself—eat something and see how you feel. *Be aware!* Your life and well-being are at stake. Eating and sex are two of life's pleasures—so why expose yourself to nutritional venereal disease?

Words of Wisdom
from Sheldon Rosen, M.D.

Along with the three basic foods (protein, carbohydrate and fat), you need certain vitamins and minerals. The vitamins are chemicals which help in the burning of food and the building up of solids. They are recycled in the process, and do not actually form a part of the body's solid material.

There are two major classes of vitamins: those which are dissolved in the body's water (the water soluble vitamins), and those which are stored in the body (the fat soluble vitamins). The major water soluble vitamins are A, D, E, and K. They are rapidly depleted from the body through urine.

Whether found in natural foods or manufactured synthetically, the vitamins perform *identical* functions. A diet which contains a goodly amount of fresh fruits and vegetables, whole grains, unsaturated vegetable or fish oils, nuts and meats will usually supply all of the known vitamins in adequate amounts. Dairy products are rich natural sources of vitamins A, B complex and, if fortified, vitamin D. Large amounts of vitamin C are found in citrus fruits, tomatoes, black currants and green vegetables, but it is easily destroyed by cooking. For people on selective and weight-reducing diets, taking a multi-vitamin pill or capsule each day is a good idea to insure minimal daily intake.

Minerals such as iron, calcium and potassium form essential parts of body solids such as bones and blood cells and are vital to many chemical reactions. Minerals are also needed for the body's special "salt water". A wide range of basic foods is advisable in order to supply all of your body's minimal needs.

Nutrition is a hotly debated topic these days and almost any opinion expressed will make somebody unhappy. However, the following statements are generally agreed upon and are worthwhile keeping in mind:

- 1) Poor nutrition is an invitation to diseases of many types.
- 2) Diets consisting mostly of processed, preserved and unfortified (vitamins and minerals not added back after processing) foods may lead to vitamin deficiencies although obvious disease may not be present.
- 3) Diets containing too small an amount of protein lead to malnutrition diseases and seriously impair the growth of children.
- 4) Too much animal (saturated) fat and cholesterol may help to cause premature heart and artery disease.
- 5) Pesticide residues, some chemical preservatives, and traces of hormones in foods are bad, bad, bad.
- 6) Infants and children need more food, vitamins and minerals per pound of body weight than do adults because they are growing and more physically active.
- 7) Children older than five months who are fed mostly milk (over one quart per day) with little meat, cereals or eggs may develop iron-deficiency anemia though they appear to be fat and healthy.
- 8) Goat milk alone given to infants without cow milk may lead to anemia due to folic acid deficiency. Folic acid, a B complex vitamin, is found in liver, green vegetables, nuts, cereal and cheeses.
- 9) Pregnant and nursing ladies need more vitamins, proteins, calcium (for baby's bones) and iron than do other adults.
- 10) Medical science does not recognize any benefit gained from eating large amounts of vitamin E, although even huge amounts are not thought to be harmful.
- 11) Your body needs plenty of liquids to perform at its best, especially in hot weather.
- 12) Diet pills, of any type, are rarely helpful in sustaining weight loss. What is needed is will power. Also, take extra vitamins and proteins when dieting.
- 13) Changing over from one type of diet to another should be done gradually, giving your body a chance to adjust.

People often ascribe changes in their state of health and sense of well-being to changes in their diet. It is well to consider changes in other important factors such as sleeping habits, amount of exercise, the company you keep, taking drugs, sex life, emotional state and quality of your spiritual life before concluding that food or vitamins alone are the cause of beneficial effects.

*Words of Wisdom
from Shery Cohen, F.A.T.*

I tend to get fat and for years have searched calorie and nutrition charts for inexpensive and available foods that taste good and make my body a slender, bright-eyed, shiny-haired bundle of energy. I have found that whether you're thin and scrawny or sagging with unsightly flab, you can, in mere minutes a day, cram your pitiful exhausted body with pep, energy, and red-blooded vigor!

Here's how you do it: First, put aside all projects, concerns, and hassles, and devote a day or more to just you. During that time relax, listen to good sounds, read Krishnamurti or Robert Crumb comics and most of all, WATCH YOURSELF. Then get ye (on foot, if possible) to the nearest library and look up the caloric and food values of all you swallowed, including licks and little tastes. Understanding how you move and what you eat will help you to see why your body is as it is. Notice that some vegetables, especially leafy greens, are very nourishing and have less calories than it takes to eat them. Figure on using lots of these in season (sprouts, chard, and many others are easy to grow at home).

Use nutrition tables only as a guide because nutrients are not always the same and even if a food has all it's supposed to, your body may not be able to break down the food for use. Take an egg, supposedly full of good shit. You can't just stick it in your ear. A lot has to happen between the shell and stomach. The white is mostly protein—that indispensable constituent of every cell in your body. Your body uses the amino acids to reconstruct proteins as they are needed to replace cells that are dying all the time inside you by the millions. Many proteins can be broken down inside the body, but egg whites must be cooked or beaten before they are any good to you at all.

If you don't eat good quality protein (that which contains all the amino acids necessary to replace those dead and dying cells), you'll get tired, you'll get sick, and if you're a kid, it'll stunt your growth and you'll be stupid. What's more, if you're filling up on junk carbohydrates, you'll have all of the above plus you'll be fat and unpopular.

A complete array of amino acids is available in the proteins found in eggs, milk products, meats and fish, as long as they aren't cooked too long at excessively high temperatures. Now you must have some vitamins to help metabolize the proteins. Those nutrition tables should show you a variety of fresh vegetables which you can easily grow or buy. To store, keep them cool and out of lights and drafts lest the vitamins elude you (see instructions, p. 9).

Many vitamins dissolve in the water you use to cook the vegetables. Save that water for soup or future cookings, or pour it on your plants (provided it's not smelly, like cabbage). You can't O.D. on vitamins you eat in fresh plants, but you can on pills. If you swallow too many vitamin A's, for example, you might get brittle bones, peeling skin, or falling hair. Avoid pills.

Some vitamins (A,D,E,K) require oil to dissolve them. We need a LITTLE fat with each meal. The fats which are easiest to digest, yielding the greatest amounts of nutrients and the least of saturated fatty acids are found in unrefined, cold pressed vegetable oils. Beware of rancid oil and stale products containing oil (even granola). It can actually cause a deficiency of vitamin E. When oil is heated food value is ruined. Use cheap oil to cook and cold pressed to eat uncooked, in dressings, etc.

Although fats are the most concentrated in calories of all foods, they probably aren't nearly as popular an obesifier as carbohydrates. Goodies made of flour and sugar are what we wear long after they've been swallowed and forgotten.

All you really need to eat in order to keep your body healthy and slender are thoughtfully prepared vegetables, protein foods, and a little fruit. ONE bit of bread or dessert wouldn't hurt, if it stopped at ONE instead of three or twenty-nine the way it usually does. The recipes in this book are designed for maximum flavor and nourishment, but only a careful studying and watching of yourself will reveal how much of each food is right for you.



**Get the Right Tool
for the Job!**

Start collecting tools from secondhand stores, particularly the following:

- 1) Sharp knives: big, little, and bread. The big ones should be carbon steel—you can't resharpen stainless. (To clean—use cork.)
- 2) Sharpening stone—moisten with a drop of oil or spit to sharpen knives. To help knives keep edge, use a big hunk of clean board for slicing and chopping.
- 3) Three heavy bowls—the bigger the better—earthen.
- 4) One heavy cast aluminum or iron skillet with cover and two thick tight-lidded saucepans. Cast aluminum disperses heat better and burns food less. The ideal pot is aluminum or copper outside and stainless steel inside for heat distribution and cleanability (aluminum is pitted by cleaning powders).
- 5) Something that fits inside a saucepan (e.g., Pyrex or stainless steel bowl) to make a double boiler.
- 6) Egg pan (for eggs only) if you're an egg lover (or an egg).
- 7) Spoons: wooden, runcible, ladling, and measuring.
- 8) Measuring cups: large Pyrex and smaller dry ingredient cups.
- 9) Pepper and salt grinders. Also start gathering graters, presses, mortars and pestles so you can see for yourself what a tremendous difference homegrown and ground seasonings make.
- 10) Wire whisk(s)—will take the place of mixing machines if necessary.
- 11) Colander, sieve, and flour sifter or large strainer.
- 12) Big sturdy fork, pancake turner and tongs.
- 13) Thermometers—meat is most important and others sure help.
- 14) Assorted baking pans and cookie sheets.
- 15) Rubber scraper.

Equivalents

3 tsp. = 1 T. = $\frac{1}{2}$ oz.

4 T. = $\frac{1}{4}$ cup = 2 oz.

16 T. = 1 cup = 8 oz.

2 cups = 16 oz. = 1 pt. = 1 lb.

So when a recipe says "1 cup butter" throw in two $\frac{1}{4}$ lb. sticks of margarine, right?

Cheese:

$\frac{1}{2}$ lb. grated cheese yields 2 cups

Cream:

1 cup or $\frac{1}{2}$ pt. heavy cream yields 2 cups whipped

Fruit:

3 medium apples (1 lb.) yield about 3 cups sliced

1 medium lemon yields about 3 T. juice and 1 T. grated rind

1 medium orange yields about $\frac{1}{3}$ cup juice and 2 T. grated rind

Pasta:

8 oz. macaroni = 2 cups uncooked; yields about 4-5 cups cooked

8 oz. noodles = $2\frac{1}{2}$ cups uncooked; yields 3-4 cups cooked

8 oz. spaghetti yields 3-4 cups cooked

8 oz. pasta serves 2 as an entree, 3 as a side dish

Rice:

1 cup raw brown rice yields 4 cups cooked

1 cup precooked rice yields 2 cups cooked

Beans:

1 lb. dry or about 2-3 cups raw yields 6 cups cooked

Chocolate:

3 T. cocoa plus 1 T. shortening = 1 oz. unsweetened chocolate.





Vegetables and Salads

Vegetables are good for you—just ask your mother, she'll tell you—especially *raw* or very *lightly* cooked. There are many arguments for and against vegetarianism. *Nutritionally*: we feel that a complete diet is what we need, so we eat meat and dairy products with our fruits and vegetables. *Aesthetically*: we find food and the ritual of eating a meal very pleasant; one can accomplish this with *well-cooked* vegetarian dishes—but a plate of soggy zucchini and sticky brown rice turns me off and offers little in the way of real nutrition. *Morally*: Everything living must die and it has been proven that fruits and vegetables emit a death cry when torn from their life source. So no self-righteous crap about not being a murderer every time you eat a carrot.

Tired of sticking your hand into the crisper and feeling that ooze slip through your fingers—when all you wanted was a bunch of lettuce? There is a way to prevent rotting greens. **TAKE CARE OF YOUR GREENS ** SOMEDAY YOUR GREENS WILL TAKE CARE OF YOU.** As soon as you get them in the kitchen, separate their leafy little bodies, wash the little devils and rinse them in a quart of water mixed with 1 T. lemon juice, drain and place in a plastic bag along with a couple of dry paper towels to help absorb the moisture. Squeeze out extra air, seal bag, store in refrigerator. Then use just enough for one meal at a time—no waste, no slimy ooze.

GET IT ALL! Flavor and nutrition are at their peaks when the product is fresh. Grow everything you can yourself—herbs, sprouts, vegetables. Find out when produce is delivered to the market and shop as soon as possible after it comes in. Try to plan meals around plants in season; they're cheaper and better for you.

Vegetables

FRENCH STYLE—Use 2 to 3 quarts *boiling* water per 1 pound of vegetables. Wash vegetables and trim off tough or bad spots, then plunge into the rapidly boiling water and cook quickly until scarcely tender. Remove from heat and dunk in cold water to set the color, shape, texture and flavor. To reheat, plunge briefly into hot water, drain, and toss with foaming melted butter and seasoning.

GREEK STYLE—Many vegetables, artichokes to zucchini (e.g., celery, asparagus, cut-up cauliflower, peeled and stripped eggplant, leeks, and little onions) can be cooked until just barely crisp in boiling water to which is added about $\frac{1}{4}$ cup olive oil, a crushed clove of garlic, 3 T. lemon juice, a little parsley, thyme, tarragon, a bay leaf and 4 crushed peppercorns. Drain, cool and serve with garlic dressing or mayonnaise.

ARTICHOKES—Trim the base and cut the prickly points off of the top of each artichoke. Set them upright in a large pot (please not aluminum or iron as they discolor artichokes) with 2 to 3 inches of boiling salted water and a few T. lemon juice. Drape the tops with cloth or paper towel to keep moisture in, but don't cover the pot. Boil slowly for 30 minutes or until a leaf pulls out easily. Remove from the pot and turn upside down to drain.

BROCCOLI and vegetables with tough and tender, thick and thin parts—Boil water, cut off tough parts and cook them about 5 minutes before adding the tender parts. Cook until barely done.

CORN—Husk and either drop into boiling sweetened water (salt toughens corn; use about 2 tsp. sugar or 1 tsp. honey) and boil 3-5 minutes, or put into cold sweetened water, bring to a boil, then remove from heat until ready to drain and serve.

STEAMED VEGETABLES—Steaming leaves the color, flavor, vitamins and shape in vegetables. Steamers are cheap, or you can use a metal colander set in a big pot with about an inch of water in the bottom; seal the top with foil to prevent the steam from escaping. Leafy vegetables only take a few minutes; hard and thick-stemmed vegetables take a longer time. When cooked, toss vegetables with grated cheese, toasted seeds, soy sauce, butter. Many vegetables can be steamed together; put in hard ones first, add leafy ones last.

Many vegetables can be used in a wok if they are cut up and mixed with others, e.g., green beans, corn, fresh tomatoes, cabbage, zucchini, broccoli, etc. Combine for color and taste and don't overcook. Heat wok, add 2 T. oil (peanut is best, or chicken fat for flavor). When the oil bubbles, throw in hard vegetables, then soft—stir constantly. You may enjoy adding chicken stock (about 1 cup per 5 cups vegetables), soy sauce, 4 T. rice wine, 1 tsp. garlic, 1 tsp. celery seed, 1 tsp. powdered ginger or 2 pieces $\frac{1}{2}$ -inch fresh ginger root. A whole wok full of vegetables should only take a few minutes to prepare. Quick frying in a little hot oil seals in vitamins and flavor.

Cucumbers

Slice cucumbers thinly, put in bowl and cover with iced water at least $\frac{1}{2}$ hour, then drain. Cover with mixture of light vinegar, sugar just to barely taste, celery seed, a few scallions, and chopped fresh dill (fresh or frozen). When ready to serve, drain cucumbers, mix in enough sour cream or yogurt to coat, and serve with just about anything—like tomatoes. You can put cherry tomatoes in the mixture and serve on lettuce.

Caesar Salad

(serves 6)

Cut or tear a head of lettuce (romaine is best). Don't use the tough ends. Crisp in refrigerator. (See p. 9 about the care of leafies.)

Coddle 1 or 2 eggs (place in boiling water, shell on, for 45 seconds).

Mix together:

- ¼ cup fresh lemon juice
- 1/3 cup olive oil
- 2 large cloves garlic, pressed or mashed
- ½ tsp. freshly ground pepper
- 1 tsp. salt
- Oil from anchovies
- 1 small can anchovy fillets, chopped in ¼-inch lengths
- 1/3 cup freshly grated Parmesan cheese
- Few slices of French bread
- Garlic salt

Slice a few pieces of French bread in ½-inch cubes. Quickly fry in 1/8-inch olive oil until as brown and hard as desired, then sprinkle with garlic salt and Parmesan cheese.

Make sure greens are free of water. Either line a bowl with paper towels and allow to drain or put them in an automatic washer (if you happen to have one in your house) and set it on spin-dry for a few minutes.

Place greens in salad bowl and crack in eggs. Add mixed ingredients, anchovies, Parmesan cheese, and croutons (fried bread cubes). Toss. Serve right NOW!

Nelani's Bean Salad

- 1 can red kidney beans
- 1 can pinto beans
- 1 can string beans
- 1 can garbanzo beans
- 1 or 2 onions finely chopped or cut in thin rings (Bermuda onions are best)
- 1 cup cheddar or jack cheese, cubed
- Chopped celery can be added also

Drain all the beans and mix everything in a bowl.

Dressing:

- ¼ cup cider or wine or white vinegar
- 1 cup oil—try peanut oil
- 1½ tsp. garlic powder or 3 cloves, chopped
- ½ tsp. black pepper
- ½ tsp. oregano and/or sweet basil
- ½ tsp. celery seed

Mix well and pour over the beans. Marinate at least 1 hour in the fridge—24 hours is good, too.

Double or triple to serve crowds.



Fruit salads are fun, easy, and good for you—
so make one, damn it!

Raisin Carrot Salad

- 1) As many carrots as you want (2 per person), grated
- 2) One or two handfuls of white or black raisins
- 3) One can unsweetened pineapple: chunks, slices, or crushed

Mix some lemon juice and cinnamon and honey with yogurt or sour cream or mayonnaise and use as a dressing on this yumminess.

Apple, Cabbage and Raisin Salad

Slice and chop some apples (sprinkle with
lemon juice to prevent them from turning
brown)

Grate some cabbage
Toss in some raisins

Mix it, dress it and make yummy in the tummy.

The basic secret of a fruit salad is fruit—fresh, dried, canned, or frozen—some dressing if you wish, and an appetite.

Seeds (pumpkin and sunflower) and nuts are good, too!

Green Dressing

- 1 clove garlic
- 4 anchovy fillets, finely cut (omit for kids)
- 2 T. chopped onion
- 1 tsp. chopped parsley
- 1 tsp. chopped tarragon or dill
- 2 tsp. chopped chives
- 1 tsp. tarragon vinegar
- 1½ cup mayonnaise



Cut garlic clove in half; rub cut sides over salad bowl; add anchovy, onion, parsley, chopped tarragon, chives and vinegar. Add mayonnaise, mix gently until thoroughly blended. Serve over romaine, escarole and chicory.

Salad That Needs No Dressing

Shred lettuce into salad bowls. Grate a carrot over each. Garnish with slices of tomato and avocado, sprinkle with cashews and season with vegetable salt.

The richness of the avocado and cashews makes dressing unnecessary.

Vegetable salt can be made from dehydrated vegetable flakes ground in the blender and mixed with two or three times as much salt.

George's Beans

- 2 32 oz. cans Stokely-Van Camp's pork and beans
- 5 strips finely chopped bacon
- ½ cup brown sugar or to taste
- 1 or 2 onions, finely chopped
- 1 small bottle tomato catsup



Lightly brown onions and bacon and add to combined ingredients. Place in baking dish and cook in 350° oven until solid—about 35 minutes. Serves 8-10 as a side dish.

Sprout Your Own Sprouts

Any seed will sprout! That's how we all got here! We really love alfalfa sprouts, and they are super-excellent for you. Other good sproutable things are mung beans, whole wheat berries, and mustard seeds. These and other seeds can be found at health food stores or good grocery stores. Garden seed suppliers are not a good source unless you can be sure their seeds are not dusted with chemicals.

Get a quart jar! Get some kind of screen for the top—cheesecloth is best, or wire mesh; use a rubber band or jar ring to secure the top. Cover the bottom of the jar with seeds, then fill the jar with water. Soak the seeds 10-15 minutes. Put the top on. Turn the jar on its side and drain off all the water. Leave on its side in a dark place. Rinse the seeds every day—always drain off all excess H₂O. After the seeds have sprouted, put them in the light (sun) so they turn green. The whole thing takes about four days. EAT!

Sauteed Vegetables Chinese Style

- 4 T. oil
- 1 cup chopped mushrooms
- 1 cup chopped celery
- 1 bunch bok choy, chopped (if you can get it; if not, do more celery or Swiss chard)
- 1 6 oz. can waterchestnuts, drained and sliced
- 1 6 oz. can bamboo shoots, drained
- 1 can pineapple chunks, or fresh pineapple (1 cup)
- ½ cup soy suace and ¼ cup wine or sherry
- 1-2 cups bean sprouts (if making your own, use mung beans)
- 1 bunch green onions, chopped



Heat the oil as hot as possible without smoking—you'll get cancer and die, or stoned and blow it.

When vegetables are cooked very fast, much more food value is retained. Always add heavy vegetables first—celery, bok choy, and then the lighter ones—sprouts last and only for a minute. The whole deal should cook in 5-7 minutes. All the while you're sauteing, keep adding Tamari and sherry. The sauce may be thickened with arrowroot or cornstarch—2 T. dissolved in cold water, mix, add hot liquid, mix, pour into pots of stuff, stirring constantly.

Rice is good with this dish—but start, it early and all will be ready at once.

Cole Slaw Dressing

Makes about 1 cup, enough for a large salad

About ½ cup each:

Mayonnaise
Sour cream (or yogurt)
Sugar (about a T.—you may prefer more)
Lemon juice (about 3 T. or more—to dissolve sugar)
Salt (scant tsp.)
Pepper (freshly ground, of course)
Celery seed (a little)
Mustard (a few T.—to taste, like everything else in this recipe)

Mix smooth, taste and add anything you think it needs, and stir into shredded cabbage, shredded carrots, diced apple, raisins, and pineapple.



Brussels Sprouts in Casserole

1 lb. Brussels sprouts or
1 large bunch broccoli
1 cup light cream sauce (thin)*
½ cup yogurt
1 cup grated cheddar cheese or
whatever kind is available
½ cup dry bread crumbs
¼ cup grated Parmesan cheese
¼ cup butter or margarine

Cook Brussels sprouts or broccoli until just tender. Place in buttered casserole, spoon cream sauce over it. Spoon yogurt on next, top with grated cheese. Melt margarine or butter in pan. Brown bread crumbs in butter, toss with Parmesan cheese. Sprinkle crumbs on top of everything else. Bake at about 325° for 20 minutes or so. (This is really flexible—stick it in the oven with whatever else is in for about the last 20 minutes. If the oven is hotter than 325°, check after 10 minutes to be sure the bread crumbs don't burn.)

To make this extra special, saute ¼ lb. sliced mushrooms, put on top of Brussels sprouts, then go ahead as usual, but on the *very* top sprinkle sliced almonds.

* To make cream sauce: melt 1 T. butter and stir in 1 T. flour. Mix over low heat to form paste. Slowly add milk or cream, stirring constantly until thickened.

When boiling cabbage, broccoli, ham, etc., keep them from stinking up the house by adding a little vinegar to the water.

Tomato Stuff

Tomato sauce can be poured and is seasoned (read the can); puree is pourable and unseasoned; paste has salt. Taking the seasonings into consideration, you can interchange them—puree for sauce; paste (6 oz. can) mixed with 1 cup water equals about 2 cups puree or sauce.

Baked Hubbard or Acorn Squash

Scoop seeds from halved squashes and fill cavities with one of the following mixtures and bake at 350° until tender. It helps to put skin side down in pan with about ¼ inch of water—this steams the squash.

Sweet:

- ½ cup honey
- 1 T. cinnamon
- 1 tsp. allspice
- 2 T. butter

Score the squash with a fork, pour mixture over it and bake.

Whole Meal—(stuffing for one squash):

- 1 cup mushrooms
- ½ cup almonds
- ¼ cup celery
- ½ cup onion
- Garlic powder, celery seed, basil, pepper, wine, and soy sauce to taste

Chop mushrooms, almonds, celery, and onion. Mix with garlic powder, celery seed, basil, pepper, and enough wine or soy sauce to moisten. Fill squashes and bake until tender at 350°.



No Name Cabbage and Noodles

- 1 large package green noodles (½ lb.)
 - 1 medium head fresh cabbage—finely chopped or shredded like slaw
 - 6 T. oil
 - 2 T. soy sauce
 - 1 T. garlic powder or 2 cloves garlic, smashed
 - 1 T. celery seeds
 - 3 T. dried parsley or a few sprigs of fresh chopped parsley
 - 1 cup grated Parmesan cheese
- Sauteed or canned mushrooms are yummy in this

Drop noodles in 2 qts. of boiling salted water, cook till just barely done, rinse in cold water, and drain. Heat about 1 qt. of water to boiling point, throw in cabbage and cook covered until just barely done (about 5 minutes) and drain until as dry as possible. Heat pan or wok, add oil. When hot, add cabbage and garlic, and stirfry a minute. Add noodles, soy sauce, celery seeds, parsley, and stir entire mess until all of it is heated through. If using mushrooms (sauteed separately beforehand), add now. If mixture is too dry, add ½ cup water. Taste for seasoning and turn out onto heated platter. Sprinkle cheese over top, toss together and serve.

Hungarians do this dish with bread crumbs. Middle Europeans fry cabbage, cottage cheese, noodles, and bread crumbs together.

English Steamed Pudding

Serves 4-5, can be doubled

- 1 cup whole wheat flour
- 1 cup milk or water
- 3 T. oil
- 2 to 3 cups of any or all of following, chopped:
 - yellow onions garlic
 - green onions celery
 - mushrooms carrots
 - broccoli black olives
 - cauliflower
- ¼ lb. of cheddar cheese, grated
- 4 large eggs, separated
- 3 T. soy sauce
- ½ tsp. vegetable seasoned salt
- Several dashes of any of the following:
 - celery seed sage
 - dill weed basil
 - oregano thyme
 - whatever



Mix the flour, milk or water, and oil in a saucepan over low heat and continue stirring until it thickens into one solid ball of dough—refrigerate it to cool. Chop the vegetables, grate the cheese, and separate the eggs. Add the egg yolks to the dough mixture, working it until a thick, smooth batter is obtained. Mix in the vegetables and cheese. Now season it with the soy sauce, seasoned salt, and other spices.

Beat the egg whites until stiff. Fold them as gently as possible into the batter until well mixed, then pour the batter into a well-greased and floured pudding basin. (This can be a stainless steel or ceramic bowl that fits into a tall saucepan with a lid.) Put about 2 inches of water in the pan and bring it to a boil. Set the basin in the pan and cover it. Turn the heat down to simmer. If steam escapes through the lid, wrap a towel around it to seal it. Steam the pudding for approximately 90 minutes or until a knife comes out clean. To remove it from the basin, run a knife all around the edge, then turn it onto a plate. Slice and EAT IT with meat or fowl, or by itself.

Vegetable Pie

Make a crust with whole wheat flour—top and bottom. (Flakey Foont, p. 50)

Filling:

- As many mushrooms as you can afford
- sauteed in butter with soy sauce or cooking sherry
- 1 cup chopped celery
- ½ cup chopped onion
- ½-1 cup thinly sliced carrots
- 1 cup chopped squash
- 1 cup chopped green beans
- 1-2 cups grated cheese
- 1 Bunch chard or spinach—steamed first for 2 minutes



Saute the celery, onion, carrots, squash, and green beans. Mix with sauteed mushrooms and cheese. Thicken the sauce left from sauteing with cornstarch or flour (see thickening things, p. 35), mix and dump the whole mess in the pie shell. Put the top crust on and bake at 400° until the crust is light brown. This makes an excellent main dish.

Guacamole

Guacamole is basically very ripe avocado mashed with lemon juice, salt, chili powder and/or diced green chilis. It makes a great salad garnish as well as a dip for crisp corn chips. Here are some suggested proportions:

2 very ripe medium-sized avocados
1 medium-sized tomato
1 onion or 1 bunch green onions, chopped
3 oz. peeled green chilis, chopped (only
if you have a cast iron stomach)
Wine vinegar or lemon juice to taste
Salt, garlic to taste



Mash avocados with a fork—not too smooth—and add other ingredients. For a *gringo* version, leave out the chilis and add a few drops of hot sauce to taste. Lemon juice will help prevent discoloration, as will wrapping it to exclude all air, but it's best to make it just before serving. You can add one or two other flavors such as minced onion, diced tomatoes, cilantro, crumbled bacon, chopped olives, coriander, chopped peanuts, *salsa jalapena*, minced garlic, or your choice. Be that as it may, it all comes out the same: it spreads like baby shit on crackers or tortilla chips.

Arroz

Allow lots of time for brown rice—it tends not to be tender on time and it doesn't hurt to make it ahead and reheat.

Saute 1 cup rice in about 2 T. oil until brown(er). Add 3 cloves chopped garlic, a large chopped onion and diced green pepper or salsa to taste. Carefully (it'll splatter) pour in 2½ cups (2 cups for white rice) liquid—either water or better, a mixture of stock and tomato sauce. Cover, turn heat way down, simmer for 50 minutes (25 for white rice). Test for tenderness, add salt and pepper. Garnish with minced green onion.

Make it a main dish by stirring in about a pound of chopped cooked meat, sauteed hamburger, or grated cheese. Chopped sauteed vegetables can be substituted for the meat.

Near Eastern Rice

Very old—very unusual

1 lb. brown or white rice—washed until water
is clear—drain completely
¼ cup oil
1 medium onion, chopped
5 cups beef stock or 4 cans consomme
2 T. chopped parsley
Pepper
2 bay leaves



Brown rice in oil. Add chopped onion. Put in large casserole, add stock or consomme, parsley, pepper, and bay leaves. Cover and bake at about 325° at least 4 hours. Rice should be dry and nutlike.

Vegetarian variation: 5 cups vegetable bouillon instead of stock.

Aunt Lushwell's Refritos Favoritos

Saute a cup or so of chopped onion in $\frac{1}{4}$ to $\frac{1}{2}$ cup fat or oil. Add about 3 oz. diced green chili peppers, several cloves, chopped garlic, and maybe even a few chopped (green preferably) tomatoes. When the onions are tender, add about 4 cups mashed pinto beans (leftover and long-simmered beans are best for refritos). Heat through carefully, since beans (and other starchy foods) burn quickly at high heat—especially in thin pans. Stir in 1 lb. grated Monterey and/or longhorn cheese until melted. Serve with crisp tortilla chips, salsa (see below), warm flour tortillas, or as the middle of a tostada. Several T. finely diced homegrown stirred in after the heat is off makes marvelous party dip.

TORTILLA CHIPS

Slice a stack of tortillas like a pie. Heat about $\frac{1}{2}$ -inch of oil in a skillet until a bit of tortilla will sizzle the moment it slips in, but please don't let the oil smoke. Slide as many of the tortilla chips into the oil as will cover the bottom of the pan without crowding. Watch them until the sizzling nearly stops and chips are stiff. Turn them with tongs and fry a minute or so more—but don't let them get very brown because like bacon and other foods cooked in hot oil, they are still cooking for a while after they're out and should be removed the second BEFORE they look completely done. Drain chips on paper and sprinkle with salt. Dip into refritos or guacamole.

TOSTADAS

Fry whole corn tortillas as described above to crispness desired. Spread each with refritos; mound with thinly sliced lettuce; and garnish with chopped tomatoes, onions, green peppers, grated cheese, and maybe some olives or avocados.

SALSA

Chop tomatoes and add diced green peppers, onions, garlic, salt and pepper to taste. Good with refritos et al., and may garnish nearly anything (steak, eggs, etc.).

FRIJOLES

Check dry pinto beans for dirt and rocks. Soak overnight or allow 2 to 3 hours more simmering time. Add at least 4 parts water per 1 part beans, seasonings to taste, and simmer at least 3 hours. Do you have hard water? Try boiling it with a pinch of soda before adding the beans. Bean and corn proteins balance each other incompleteness, making red chili and yellow cornbread an all-around beautiful combination. Beans for red chili are usually simmered with as much red chili powder as you like and perhaps some garlic, bouillon cubes, cumin (just a pinch), and a little red wine or vinegar. Adding chopped onions and meat in the last hour of simmering produces an unbeatable cold day dish.

Tearless Onions

Make ice water and submerge onions in it while peeling, or put onions in the freezer for about 5 minutes before chopping. Refrigerated onions and garlic won't bother you nearly as much. But keep the onions away from the ice cream — chocolate onion ice cream is not good.

Special Fried Rice

(serves eight)

4 cups cooked rice
½ lb. bacon, diced
1 cup chopped onion
2 eggs
1 cup chopped shrimp
1 cup bean sprouts
Green onion
Pimento
3 T. oil
Soy sauce
Leftover meat (optional)



Brown about 4 cups cooled cooked rice (leftover rice will do) in a large skillet containing 3 T. hot oil. Set aside. In a wok or large skillet, saute about ½ lb. diced bacon with a cup of chopped onions until tender. Push aside in pan and pour in 2 beaten eggs, stirring gently until just firm. Toss everything together, stirring in the browned rice, soy sauce to taste, 1 cup chopped shrimp, any diced leftover meat and 1 cup bean sprouts. Continue heating until sprouts are hot. Garnish with finely chopped green onion and pimento.

Green Rice

(serves 12)

4 cups uncooked rice
2 green peppers, chopped
3 onions, chopped
1 cup parsley, chopped
4/5 cup oil
2 cups milk
4 eggs, lightly beaten
3 tsp. salt
3 cups grated cheese

Cook rice. Beat eggs lightly, add milk and other ingredients. Stir rice into this mixture and pour into greased baking dish. Bake 1 hour at 350°. No lid.

Potato Pancakes (Latkes)

Makes about 10 servings
or 32 pancakes

12 taters—grated
3 onions—grated
3 eggs, beaten
1 tsp. salt
A little pepper
A little garlic powder
1/8 tsp. baking powder

To make fewer servings
(about 15, usually 3 per person)

6 taters
1 onion
2 eggs
½ tsp. salt
Pinches of dry ingredients

Mix the taters and onions together and pour off any excess liquid. Add eggs and other crap, drop by tablespoonfuls onto hot greased skillet or griddle, brown on both sides, drain on paper towel. Serve hot with sour cream and homemade apple sauce. They are also good the next day cold and hard and greasy—but usually only if you are Jewish.



Soups and Currys

From curries I don't know because I'm from Jewish (with an Irish grandfather), for from soups—this I know. Soups are very probably one of the oldest and best recycling devices known to man. You save all your old bones, vegetable scraps, and other crap and put it in a big pot, add some water and spices and cook it. Soup cannot fail!

CHICKEN SOUP

The best and cheapest way to make chicken soup is to use backs, necks, and—if you're extravagant—wings. The soup will be very flavorful and a big pot of it can feed you and friends for days at a cost of about \$2.00.

Any vegetables can be added and any spices. Here is how my family makes it:

In a large pot put all your meat and at least 4 qts. of water. Peel and quarter a couple of onions, wash and chunk some celery, wash and chunk some carrots, and dump it all in and simmer for at least 3 hours—the longer the better. I add garlic powder (2 tsp.), black pepper, a bit of basil and salt to taste. Noodles should be cooked separately and added just before you eat.

Five Joint Soup

Ingredients:

¼ cup mung peas
¼ cup azuki peas
¼ cup lentils and/or split peas
Cranberry beans – enough to
cover bottom of kettle
1½ bunches celery
1 lb. carrots
4 large yellow onions
1 bunch bok choy
½ cup chard
1 medium potato
Any vegetable to taste – solid
ones first, leafy ones last
1 tomato
¼ lb. sliced mushrooms
2 cubes of beef or chicken
bouillon
1-2 cups red wine (any cheap,
dry red goofy)
Grated Parmesan cheese

Use a large kettle (can be picked up
for about a quarter at most thrift
shops) of 1 gallon or more capacity.
Put enough water in the kettle to
reach 2-3 inches up the sides. Pour
in cranberry beans and other beans
and peas, 1 sliced onion, and 3 stalks
chopped celery, including leafy part.

Season with liberal/radical amounts
of salt, black pepper, celery salt,
thyme, oregano.

Season conservatively with bay leaves, allspice.

Season fascistically with cayenne or curry powder.

Season piggishly with chili powder.

1. Let this first part cook for 45 minutes to 1 hour. As it comes to boil, stir occasionally.
2. Now during the first hour of cooking, get away from the stove, sit down, roll one, have some tea, look out the window—relax.
3. After one hour begin adding vegetables—hard ones first—celery, carrots, potato, etc.
4. Put in leafy vegetables after the second hour.
5. Add mushrooms and tomato in the last 20 minutes, wine in the last 5 minutes. Sprinkle with Parmesan cheese before serving.



Lamont Cranston Soup

1 cup lentils
Bacon or spicy sausage
2½ onions
4 carrots
5 potatoes
Bunch of celery
Soup bones and/or meat
1-2 cups wine, dry white or red
Allspice
Cloves
3 cloves garlic
Fresh mushrooms, as many as you like
Peppercorns
Handful of parsley



Begin with 4 cups of water, 2 cloves garlic (smashed or sliced), one onion (sliced), 1 cup lentils, 2 whole cloves, soup bones or meat, dash of allspice, a few peppercorns. Allow to come to a slow boil. Turn heat down to a simmer. Add 1 cup chopped celery and tops, 4 sliced carrots, 1 minced onion. Saute bacon with more onions, celery, and garlic. Drain off fat; add to soup. Or, if using sausage, fry it, drain and add to soup. Simmer for 3-4 hours, adding more water as necessary to keep from burning. Slice or chunk potatoes and add them about one hour before you'll eat. In the last 20 minutes, add the parsley and mushrooms, as much of each as you like, and the wine. Taste just before serving and add salt to suit.

Homemade Noodles for Soup

(makes about 2 cups)

1 egg
½ tsp. salt
1 cup (about) flour: white or whole wheat

Beat egg. Add salt and as much flour as can be added to make a good stiff dough. Knead for 3 minutes. Cover and let stand for 30 minutes. Roll on a lightly floured board or pastry cloth with a rolling pin until dough is very, very thin. Leave on a cloth to dry. When dry, roll by hand into a jelly roll shape. Cut with a sharp knife into strips about 1/8-inch wide. Unroll the strips and allow to dry thoroughly. Cook the noodles in soup or salted, boiling water for 15-20 minutes.

For vegetable noodles add ½ cup finely chopped fresh spinach (or frozen spinach) cooked and completely drained.

Dumplings

(makes about 6-8)

1 cup flour—white or whole wheat
2 tsps. baking powder
½ tsp. salt
Minced parsley
½ cup milk
1 egg

Mix all of this into a thick batter and drop from spoons into boiling soup or stew for last 20 minutes of cooking time and then serve.

Variations—add any or all:

1 cup chopped spinach
1 cup grated cheese
½ grated onion
½ cup cooked, crumbled bacon



Curry

The amounts in this recipe can be varied to fit the number to be served and what you have on hand, so measure the first ingredient and use approximately equal amounts of the next two.

Cooked, sliced fowl (or other meat or vegetable)
Carrots, celery, and onions
Rich gravy (or stock and flour)
Oil, about 3 T.
A good curry powder or spices (turmeric, cumin, coriander, cayenne, pepper, fresh ginger)
Steamed rice



Slice carrots, onions, and celery (including leaves on top) very thinly. Heat oil in pan and add carrots, celery, and onions at two-minute intervals. Stir frequently. Add curry powder or use 1½ tsp. turmeric, ½ tsp. cumin, 1½ tsp. coriander, a dash of cayenne, a dash of freshly ground black pepper, and a bit of grated fresh ginger. Cook over low heat. Add gravy, or, if you don't have gravy, stir 3 T. flour into the oil and curry or spices. Cook for 2 minutes over low heat, then slowly add stock. Let simmer and thicken. Add meat or vegetables (and maybe a little wine) and cook until they are warm.

Serve over rice. Garnish with sliced green onions or raisins or anything good.

Or, just before spooning over rice, add ½ cup diced tomatoes and 4 T. yogurt and warm through.

Serve with condiments, or fruit salad and Leaf Bread (see p. 44).



~ Casseroles ~

The secret of making good casseroles is to clean the refrigerator into a well-greased baking dish. Add some grated cheese and a can of cream of anything soup, some cooked noodles or macaroni and cover the top with bread, cracker crumbs or onion rings (canned) or Chinese (canned) noodles and bake at 350° until brown and then EAT IT!

Here are some ideas—but be creative; the worst you can do is burn the damn thing and a little charcoal is good for the stomach.

Vegetable Hash

Parsley, a good bunch

Carrots, small bunch

Celery, 4 large pieces

Peas, 1 lb.

Beans, ½ cup dry navy, soaked and boiled until fairly tender.

(This takes a long time. Soaking the beans overnight and then simmering them awhile is about the best way to soften them. If you are in a hurry canned beans are okay.)

Tomatoes, 1 lb.

2 good ears corn, cut off cob

3 onions and some garlic

1 tsp. each, sage, pepper, and salt (or to taste)

Coarsely chop first five vegetables and simmer in a small amount of water until half done. Drain. Slowly cook chopped onions in 3 T. oil until translucent. Add garlic and cook for 2 more minutes. Put all in an oiled baking dish, add spices, put 1 T. oil on top and bake 1 hour at 350° without lid. Check to see that the vegetables are as soft as you want them.

You may sprinkle a little cheese on top, if you wish.

Robert Crumb's Favorite Macaroni Casserole

(serves 8)

- 1½ lbs. ground beef or chuck
- 1 28 oz. can stewed tomatoes
- 1 28 oz. can tomato puree
or 12 oz. can tomato paste
- 2 tsp. oregano
- ½ cup chopped onion
- ½ tsp. black pepper
- ¾ tsp. sweet basil
- 2 tsp. celery seed
- 2 cups grated cheese (¾ lb.)
- 3 cups cooked macaroni



Brown meat in skillet with onion and add all the tomato and spices. Heat to simmer. Meanwhile, boil macaroni in salted water until tender. Drain macaroni and in your baking dish (about 4 qt. capacity) layer macaroni and sauce and cheese, topping with a layer of sauce and cheese. Bake in 350° oven until cheese is brown.

Vegetarian variation:

Instead of meat, saute 2 cups of any soft squash (e.g. summer squash, zucchini, crookneck) and 1 cup finely chopped celery in about 3 T. oil and proceed as above.

Brown rice may be substituted for macaroni.

Tuna Casserole

(serves 6)

Kids really love these bland creamed noodle things.

- 1 large can tuna—the mercury is poison, but
so is the air we breathe!
- 1 package vegetable or egg noodles, boiled
- 1 can cream of mushroom soup
- 2 cups grated cheese—cheddar, jack or mozza-
rella
- 1 cup fresh mushrooms, chopped or sliced
- 1 can fried onion rings



Combine all this junk and mix it well, cover the top with the onions and bake at 350° until bubbly.

Variations: add 2 chopped tomatoes, any chopped cooked vegetables; substitute cold leftover meat for the tuna, or brown or white rice for the noodles. Use any herbs you enjoy.



Grate up odds and ends of cheeses and freeze to use in cooking or as topping.

Enchiladas

Here are some recipes which you can easily improvise upon to your taste. They are for 12 tortillas, serving 4 to 6.

RED SAUCE

2 cups beef stock
4 T. flour
12 oz. tomato sauce
3 T. or more red chili powder
3 cloves mashed garlic
Salt and pepper
 $\frac{1}{2}$ tsp. red wine vinegar
 $\frac{1}{4}$ tsp. cumin
2 T. oil

GREEN SAUCE

2 cups pork or chicken stock
4 T. flour
 $\frac{1}{2}$ cup raw or frozen (thawed and drained) spinach, finely chopped—optional
 $\frac{1}{2}$ cup chopped onion
3 cloves mashed garlic
Salt and pepper
 $\frac{1}{2}$ cup chopped green chilis
2 T. oil

If you have a blender, put everything in, puree smooth, simmer until slightly thickened and pour over enchiladas. If not, saute onion and chili in oil. Whisk flour into cool stock, then whisk into simmering oil mixture. Add everything else and simmer until slightly thickened. (Sauce freezes well and if properly stored improves with age. You can prepare the enchiladas ahead, if you like. Roll enchiladas and freeze separately from sauce lest they get soggy. Defrost, pour on sauce, and bake.)

With sauce seething gently on the back of the stove, prepare the tortillas by dipping into hot oil until rubbery (about 10 seconds) and setting aside to drain (use tongs; save burns).

To fill with cheese: take a corn tortilla. Pretend you're rolling with one paper and in a strip across the center place some chopped onion (any color), some cheese (longhorn, cheddar, Monterey, cottage, cream cheese, or sour cream or any combination of these), and maybe some cooked meat. Roll it tightly. Place in baking pan. Tuck the others in to cover the bottom as much as you can. Pour sauce (basically stock, chili and other seasonings mixed and thickened slightly) over all. Top with grated cheese, and bake at 400° for 15 minutes.

To fill with meat: chop about 2 cups onions (green ones go well with green sauce and white cheeses). Prepare about $\frac{3}{4}$ lb. cheese (or 2 cups grated). Cooked, chopped chicken or pork go well with green sauce—beef with red. Ground beef (1 lb.) can be sauteed with garlic, pepper, and a splash of dry wine or wine vinegar. Fill and roll tortillas, pour on sauce, and bake as above.





Meat, Fish, and Chicken

You gotta have proteins—complete ones with enough of *all* the amino acids. Eggs, meat, and cheese will give all the amino acids needed, providing the cook doesn't kill them off by cooking them too hard (especially lysine, whose best source is raw meat). (See p. 4, calories and nutrition.) Fry an egg too hot and too long and the white is so tough and dehydrated you can tie your shoes with it. So it is with other proteins.

Lean meat is somebody's muscle. Muscle is made of long fibers held together by connective tissue which also holds the juices containing vitamins, minerals and flavor. When cooked too hot, this connective tissue breaks down and leaks away leaving you with a mouthful of something dry, leathery, and decidedly less nourishing than what you get when you cook long and low, so that the tissues gradually soften to tenderly hold the juices. The internal temperature should be from 120° to 160°, and the oven setting from 200° to 275°, especially for cheaper cuts. Very tender cuts (e.g., prime steak) which have little connective tissue can be broiled quickly. This softening of connectives can also be done by marinating in vinegar, wine, acid juices, or cream.

Before you cook it, meat should be at room temperature. Keep your meat from leaking away so many valuable juices by rubbing it with oil. And don't use salt except at the table. When braising (simmering in sauce), keep the temperature around 160°. Remember, long low heat.

Fish is already tender. What little connective tissue it has breaks down and smells bad at 150°. Serve when the internal temperature is 140°, or when the meat separates flakily with a fork. If it smells fishy, it's overcooked.

Less Money--More Meat

(it'll taste better, too)

Learning to cut your own meat saves money. Kitchen shears help, sharp knives are a must. Take advantage of sales—buy a big pot roast and carve it into cubes for stew or skewer; slices for steaks; slabs for roasting. Marinate in acid (lemon juice, vinegar, dry wine) to tenderize—add herbs for super flavor. Wrap tightly and freeze. Even cheap cuts will roast or broil up steak-tender.

Chicken can be cut without hacking and sawing through bones by cracking the joints and sliding a sharp knife between them. Save leftover carcasses to simmer and strain for wonderful stock.

Refreezing meat:

After meat or poultry has been cooked, it can be refrozen. Recipes for leftover meat (see pages 35, 23, 26) are sometimes tastier than the original dish.

Meat that has partially defrosted but still has ice crystals in it can be refrozen—but any meat that completely defrosts will only rot if returned to the freezer.

Cooking frozen meat and poultry:

It's pretty tricky. Meat frozen in marinade will do quite well, the only problem being to get the center warm. To be sure, insert a meat thermometer or allow 15 or 20 minutes more cooking time per lb. of meat.

MARINADE FOR ANY BROILED OR GRILLED MEAT OR FISH

4 T. soy sauce
1 tsp. garlic
1 tsp. celery seed
2 T. sherry
Fresh ground pepper

Skewer Meat Marinade

(serves 6)

½ cup lemon juice
½ cup salad oil
1 medium onion, grated
1 tsp. salt
1/8 tsp. pepper
¼ tsp. curry powder
¼ tsp. ginger
1 tsp. Worcestershire sauce
1 bay leaf
1 garlic clove, crushed
2 lbs. beef sirloin tip or top round cut in 1 or 1½ inch cubes
Mushroom caps
Green pepper squares



Marinate beef and mushrooms for at least 4 hours. Skewer meat, mushrooms, and green pepper and grill 20 minutes, turning.

Roast and a Bottle of Beer, or Uncle Lushwell's Meat Can't Be Beat

From the butcher get a good piece of meat—at least 4 or 5 lbs.—rump or rolled roast. If you really want to live dangerously, get a chuck roast. Prepare a marinade from the following ingredients:

- ½ bottle or can of beer (cheap beer works just as well as expensive beer)
- 4 oz. any wine that's around, providing it's not too sweet
- 1 medium clove garlic, smashed (the garlic, not the cook)
- 1 T. soy sauce
- 4-5 shakes garlic powder
- 3 shakes black pepper
- 5-6 shakes oregano



Marinate the meat at least 2 hours in the refrigerator. Don't play with your meat, just let it sit. (Do turn it over after an hour or so, though, so that *all* of the meat gets a good soaking.)

Preheat oven to 350°.

Cook 15 to 20 minutes per pound for a good piece of meat. If you use cheap meat, better do 30 minutes per pound. This will give you rare meat. If you want it just a little pink, add on another 10 minutes per pound. As the meat cooks, baste liberally with marinade. You should run out of marinade well before the meat is done. Use the remaining half of the can or bottle of beer—if you haven't drunk it already—with about ½ T. soy sauce, and baste the meat every ½ hour for sure. Intermittently, season the meat with a little bit of oregano and pepper. About 10 minutes before you're ready to slice and serve it, pour on an ounce of dry white wine or Burgundy—this makes a richer sauce.

Tastes good with green beans: start to simmer while sauteing 1 chopped onion, 1 smashed garlic clove, and 4 slices diced bacon. Drain off grease and toss onion, garlic and bacon into green beans.

Fats For Frying

Clarified butter (which has been melted and the oil separated from the milky solids) does not burn too easily. If frying with butter, add 1 T. oil for every T. butter to keep it from burning.

Butter foams when heated. When the foam diminishes, the butter is at the ideal browning temperature.

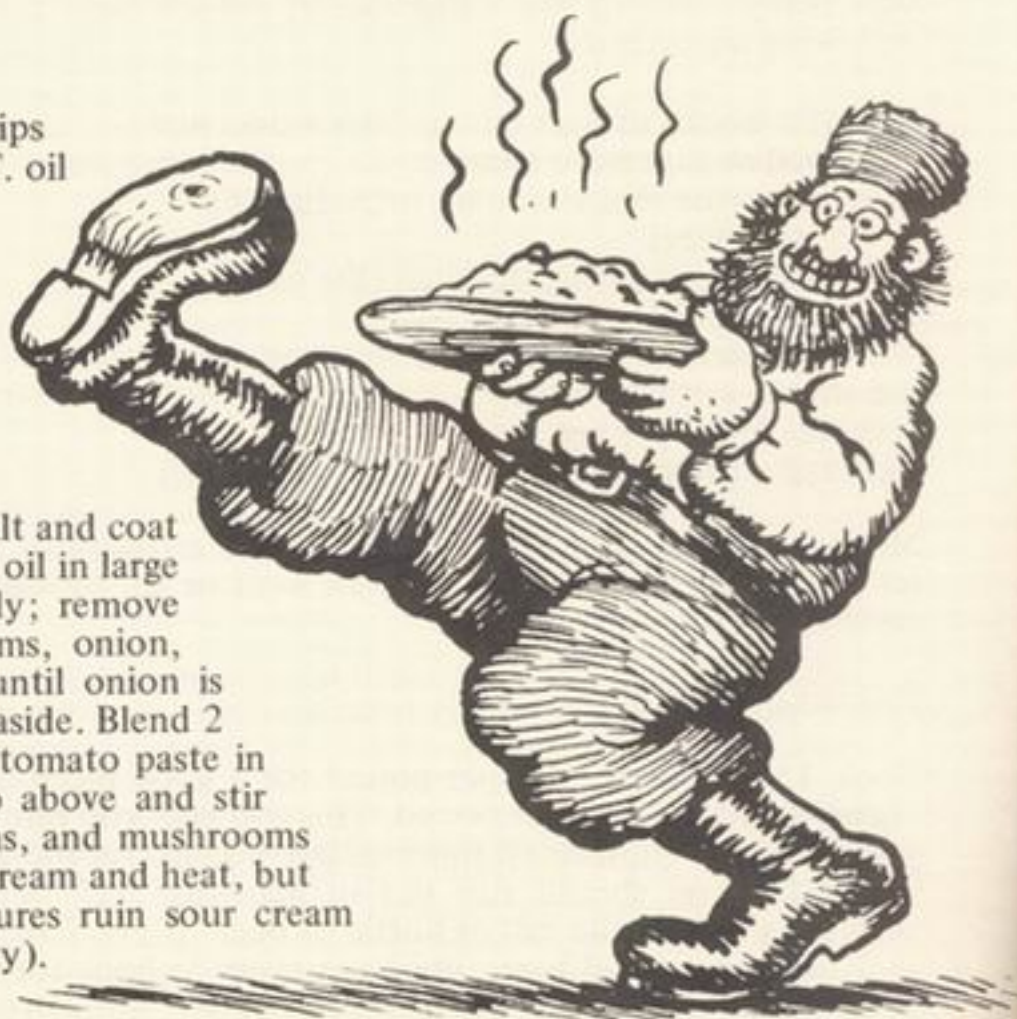
Do not let fat smoke. Save fat for reuse by cooking a potato in it to absorb odors, strain, and refrigerate. It can be used perhaps twice again, but *never* use rancid oil (see Body Building).

Never cover a pan in which you are heating oil—it can ignite and when you lift the lid your hair, face and clothing can also ignite.

Original Beef Stroganoff from St. Petersburg (1890)

4 T. flour
 ½ tsp. salt
 1 lb. beef sirloin cut in ¼-inch strips
 4 T. butter or 2 T. butter and 2 T. oil
 1 cup thinly sliced mushrooms
 ½ cup chopped onion
 1 clove garlic, minced
 1 T. tomato paste
 1¼ cup *rich* beef broth
 1 cup sour cream
 2 T. sherry

Combine 1 T. flour and ¼ tsp. salt and coat meat with it. Heat 2 T. butter or oil in large skillet and brown meat quickly; remove meat from pan. Add mushrooms, onion, and garlic to skillet and cook until onion is clear; remove from pan and set aside. Blend 2 T. butter, 3 T. flour, and 1 T. tomato paste in pan. Slowly add beef broth to above and stir until thick. Return meat, onions, and mushrooms to pan, stir in sherry and sour cream and heat, but **DO NOT BOIL** (high temperatures ruin sour cream and yogurt by turning them gritty).



Can't Beat It Meat Loaf

2 lbs. ground beef
 ½ cup red wine—or more
 ¼ cup red wine vinegar
 ¼ cup soy sauce
 ½ tsp. pepper
 1 tsp. basil or oregano (maybe more)
 ½ tsp. garlic or 2 cloves, minced
 ½ tsp. chili powder
 ½ cup bread crumbs or ½ cup oatmeal
 2 beaten eggs (set about 1 T. aside to brush pastry)
 Optional—finely chopped onions and celery
 and Parmesan cheese

Mix together and put in refrigerator to marinate 2 to 24 hours.

Mix ½ Flakey Foont pie crust recipe and roll out at least ¼ inch thick. Pat meat mixture into brick shape. Drape pastry over meat, covering all but the bottom side. Decorate top with shaped trimmings from dough, brush with egg, and bake 2 hours at 350°.



Cheap Steak

(serves 6)

1 cup brown rice
2 lbs. round steak—have butcher tenderize
or pound with a mallet
Garlic
Soy sauce
Pepper
Lemon juice or wine vinegar
1 bunch green onions
¼ lb. fresh mushrooms
2 T. cornstarch
½-¾ cup grated Parmesan cheese
1½ cups or more dry wine
2 T. margarine
4 T. oil



Start cooking the brown rice. Rub both sides of the meat with half a clove of garlic, soy sauce, freshly ground pepper, lemon juice or wine vinegar. Cut meat into 6 pieces. Heat oil in a heavy skillet and sear the meat all over. Set meat aside. Chop a bunch of green onions (save the tops for later) and slice mushrooms into paperthick pieces. Saute onions in meat drippings, adding oil if necessary, for 2 minutes. Add mushrooms and saute for 1 more minute. Stir 2 T. cornstarch into a cup or more of wine and pour into the mixture in the skillet, stirring until thick. Add pepper, garlic (sliced) and soy sauce to taste. Preheat oven to 450°.

Generously spread each piece of meat with sauce, roll, fasten the rolls with toothpicks and place in shallow baking dish. Pour remaining sauce over the meat rolls and pop into oven for about 15 minutes.

By now the rice should be done. Stir in 2 T. margarine, ¼ cup finely chopped green onion tops, ¼ to ½ cup grated Parmesan cheese, ¼ cup wine. Stir. Spread on a generous platter. Arrange the meat rolls thereon and pour sauce over all. If possible, warm a bit of brandy or rum, pour on top and light with a match for flaming steak. With hot garlic bread or a salad, what a grand (cheap) party!

Main Dish Meatballs

2 lbs. very lean ground beef
½ cup oatmeal or bread crumbs
1 egg
½ cup grated Swiss or Parmesan cheese
½ tsp. celery seed
¾ tsp. garlic salt or 3 cloves garlic, finely chopped
1 onion, very finely chopped
¼ tsp. salt
¼ tsp. black pepper
¼ tsp. sweet basil
1 cup cooking sherry



Mix everything but the sherry, preferably with your hands. When ingredients are blended well, form into balls about 2 inches in diameter. Saute the meatballs in a little bit of vegetable oil until done as well as you like. Five minutes before serving, pour the sherry in with the meatballs and bring to a boil. Remove the meatballs and thicken the sauce with flour or cornstarch (see notes on thickening, p. 35). Serve with rice or noodles.

Fritata

(serves 6)

Olive oil
1½ lbs. lean ground beef
1½ large onions
1 cup fresh cooked spinach or
chard, shredded
¼ lb. fresh mushrooms, chopped
8-10 eggs, beaten with a little
water and salt
Salt, pepper, garlic and lots of
oregano, to taste
White wine
Grated Parmesan cheese



Heat a few drops of olive oil in a frying pan. Brown beef and onions together, adding garlic salt, salt, oregano and pepper while cooking over a very slow flame. After the meat is cooked, add the spinach and chard. Continue to season while you cook. I just sort of sprinkle oregano in through the whole thing. Add half the chopped mushrooms, mix in thoroughly the beaten eggs. Keep mixing so the eggs don't settle. Now add a little white wine, the rest of the mushrooms. Let simmer until the rest of the moisture disappears, mixing occasionally. Just before serving, sprinkle liberally with Parmesan cheese. Serve with hot garlic French bread.

Chickens

(set your chickens free)

Frying:

Cut into pieces (or buy one cut up).

Make a wash of half egg, half milk. For one or two 2½ to 3 lb. chickens, use one egg, ½ cup milk, 1 tsp. lemon juice, 2 tsp. wine.

Make a breading of equal parts of flour and fine bread or cracker crumbs. For one chicken use about ½ cup flour, ½ cup bread crumbs, plus any combination of seasonings to taste (yes, you can taste it). Suggested: 2 tsp. salt, 1 tsp. pepper, 1 tsp. granulated garlic, 1 tsp. paprika, ½-1 tsp. each sage, tarragon, thyme, parsley, Parmesan cheese, and so on.

Dip pieces of chicken into wash, then shake in sack with breading and seasoning.

Slip into ¼ inch or more hot (350° or when it browns a bread cube in 60 seconds) oil or butter (see FATS below) and saute golden (about ten minutes each side).

Then remove chicken to 350° oven and continue cooking for about another 20-30 minutes.

When frying, *do not* crowd pieces in pan—fry thickest pieces first if pan isn't big enough to hold all at once—and remove to oven to continue cooking until smaller pieces are done.

Want to be sure it's done? Poke a fork into the thickest meat, pull out, and watch for at least 30 seconds. If the fluid seeping from the holes is continuously clear, the chicken is done. If even a little of the fluid is pink, better cook it 5 more minutes and test again.

Chicken a la Golden Post

Chicken tits (I like white meat) cut into two-
or three-bite pieces

Garlic

Olive oil

Oregano—basil works too

Salt

Potatoes, quartered or eighthed lengthwise

White wine—cheap sauterne is cool, maybe
good wine would be better—I've never tried
it.



Brown sliced garlic (or smashed, if you prefer) in a goodly amount of oil in a *large* skillet.* Remove or leave in as you see fit, but if you leave it try not to burn it. Brown potatoes well over high flame—they're best when slightly crispy outside. When potatoes are almost completely browned, throw in the chicken (from a distance of not more than 12 [twelve] feet, nor less than 15 [fifteen] feet), brown slightly (it shouldn't be crispy—leave that to Colonel Sanders' crispy chicken fingers). Add oregano and lots of salt here. Cook slowly with a lid on it (no, dummies, not *that* kind) until everything is pretty well done, $\frac{1}{2}$ an hour or so. In the last five minutes or thereabouts, pour in the wine—maybe $\frac{1}{2}$ cup per chicken or so and simmer with the lid back on. It's good to have lots of juice in which to dip fresh French bread.

A light rose wine goes well with it.

If you leave the wine out, it's called Chicken Vesuvio.

*It's important to keep all chicken and potatoes in contact with the skillet bottom at all times to avoid losing their flavor, so use two skillets if you don't have one that's large enough.

Cock Au Vin

(Stewed chicken)

(serves 6)

1 good-sized stewing chicken (about 6-7 lbs.)

or 2 fryers, but stewing chickens are better

1 qt. white wine

2 cups water

1 dozen small white boiling onions (clean and
peel but leave whole)

1 cup sliced mushrooms

2 bay leaves

1 tsp. sweet basil

$\frac{1}{2}$ tsp. black pepper



Dump all of the above into a huge pot and cook
until chicken is tender (about $1\frac{1}{2}$ hours) over
medium flame.

To serve, place chicken on platter; arrange onions and mushrooms around it. Thicken the stock with either flour or cornstarch (see thickening things, p. 35) and serve on side.

Loong Ha Peen

Shrimp, Chicken, and Vegetables
(serves 8-10)

For a very large pan or large Chinese wok

4 T. cold pressed oil
2 minced garlic cloves
2 lbs. raw shrimp—shelled
1 lb. sliced mushrooms
1 cup sliced bamboo shoots
1 cup cooked chicken cut in ½-inch cubes
4 cups chicken stock (vegetable bouillon may
be substituted)
Soy sauce
1 lb. snow peas
About 1 cup fresh bean sprouts
1 tsp. sugar
2 T. cornstarch



Heat oil—add garlic, then shrimp and vegetables. Cook, stirring about 4 minutes. Add 3 cups stock, soy sauce to taste, stir about 2 minutes. Combine cornstarch, 1 cup stock, sugar, add to sauce, cook one minute, and serve with rice.

Shrimp in Black Bean Sauce

(serves 4-6)

1 T. Chinese black beans
2 T. oil
1 lb. raw shrimp (shelled)
1 garlic clove, minced
1 T. cornstarch
½ cup water or chicken stock
3 scallions (green onions), sliced thin

The secret of cooking with a wok is speed and heat.

Heat the wok, add the oil (peanut is best, or chicken fat for flavor). When the oil bubbles, throw in hard vegetables, then soft—stir constantly and serve. A whole wok full of vegetables should only take a few minutes to prepare.

Wash beans and crush with the side of a knife. Heat wok, add oil. Cook shrimp and garlic quickly on high heat. Mix cornstarch, water or stock, and beans together and add to shrimp. Stirfry, then add scallions.

To change this dish add any of the following:

1 cup snow pea pods; ½ cup water chestnuts, sliced; 1 lobster tail, cut up; 1 cup fresh mushrooms.

For a main dish for 8 add everything listed above to pan in this order:

Oil, garlic, shrimp and lobster. Stirfry over high heat about 3 minutes, then add pea pods, 5 scallions, sliced water chestnuts, mushrooms and stirfry 2 minutes. Mix together and add 1 cup chicken stock, 2 T. cornstarch, 2 T. black beans. Serve with hot rice.

Chow Mein

(serves 8)

(Save up bits of leftover meats and fowl for this; exact amounts are not crucial.)

Prepare bowls containing:

- 1 cup chopped onions
- 2 cups celery
- 3 cups bok choy or Chinese cabbage
- 1 cup sliced mushrooms
- 2 cups bean sprouts
- About 4 oz. waterchestnuts (sliced)
- 2 T. cornstarch whisked into 1 cup stock and $\frac{1}{4}$ cup soy sauce
- 1 cup slender strips of cooked meat
- $\frac{1}{2}$ cup steamed green peas
- Diced green onion tops and pimentos
— enough to garnish
- Toasted Almonds
- 2-3 cans Chinese noodles of Chinese
noodles pan-fried*



Heat 2 T. oil in wok or skillet until a drop of water will pop in it—do not let it smoke. Stirfry in onions; then add celery, bok choy, and mushrooms, stirring until vegetables are just heated through (taste one). Stir in bean sprouts, water chestnuts, and stock mixture. As soon as sauce is thickened slightly, ladle over warmed noodles: canned crisp or pan-fried Chinese-style boiled noodles.* Over this mound spread the sliced meat and sprinkle everything with peas, green onions, pimento and toasted almonds.

Try with Special Fried Rice.

*This is prepared by first boiling 2-3 lbs. dry or fresh Chinese-style noodles until just done. Then drain and dry them between two towels. Heat 2 T. oil in large wok or pan until hot and pan fry *half* of the noodles about 2 or 3 minutes. Do not stir noodles but flip entire mass over after a minute or so. *Do not overcook*. Noodles should come out of pan just before they start to get crisp. Repeat for other half.



Thickening Things

The secret is to add just enough thickening to give body to the sauce without making flour soup. Mix thickeners with a little cool liquid before adding to the pot, and whisk it in slowly to prevent lumping. Start with about 1 T. flour per 1 cup of liquid—2 T. per cup makes very thick gravy—3 T. per cup makes pudding—4 T. makes horse hooves. Cornstarch will thicken more translucently and delicately than flour and you need about two-thirds as much. A scant T. makes thick sauce, 2 T. per cup makes pudding. Don't boil cornstarch too very long or it might thin out, but do be sure to cook for two or three minutes to get rid of the cornstarch taste. Arrowroot, which also makes sauce at 1 T. per cup of liquid, makes a clear and brilliant sauce which is particularly good for desserts. It reaches maximum thickness at about 170°; further heating causes it to thin.

Siu Ghuy

Barbequed chicken for 10

- 3 Frying chickens
- 1 cup soy sauce
- 3 garlic cloves, minced
- 2 tsp. salt
- 1 tsp. pepper
- 4 tsp. sugar
- 6 tsp. five spice (this is a must—any Chinese market will have it)
- 8 T. oil



Cut chicken in small serving pieces. Mix soy sauce, garlic, sugar, pepper, five spice and oil. Coat chicken pieces with oil-spice mixture and let stand at least an hour. Spread in large roasting pan; cook in 350° oven till crisp and done. Don't overcook—usually 1 to 1½ hours. Baste or turn 1 or 2 times during cooking.

This freezes well—if you plan to freeze, cook only 1 hour and cool, wrap and freeze. Finish cooking when you defrost it to serve.

Turkey Slow and Low

(Have you ever seen a man-eating turkey?)

- 1) 10-25 lb. birdie—fresh or thawed (if frozen).
- 2) Wash the birdie and pat him dry (with a towel).
- 3) Stuff him and truss him by sticking pins along the sides of the openings, then fastening with string or strong thread.
- 4) Put him in a roaster and cover with foil or a lid (tee-hee) and place the whole deal in a 200° oven for at least 8-10 hours. For larger birds we do it the night before and cook all night and morning next.
- 5) Remove lid—get stoned—and brown the bird.
You won't believe how yummy in the tummy this birdie will be.

BREAD STUFFING—VERY TRADITIONAL

- 1) Save old ends of bread in a dry place for a few weeks, or dry fresh bread in a low oven on cookie sheet. I usually figure about 1 loaf per 10 lbs. of bird.
- 2) Tear the bread, or pound it into pieces in a plastic bag if it's hard.
- 3) Chop one or two bunches of celery, depending upon bird size and your love of celery.
- 4) Chop onions to taste, 2-3-4.
- 5) Chop big bunch of parsley—it's good for you.
- 6) Mix all this together with a melted stick of butter or ½ cup oil and season to taste with poultry seasoning, garlic powder and whatever else you like.
- 7) Cram all this into the bird and cram him into the oven.

FOWL DRESSING (STUFFING)

(Just because it's chicken it doesn't have to be foul.)

You can stuff just about anything into a turkey, chicken or other cavity (heh-heh).

- 1) Add fresh oysters
- 2) Add chopped almonds or walnuts
- 3) Stuff with white, brown or wild rice rather than bread
- 4) Stuff with cornbread crumbs
- 5) Add chopped mushrooms—black, white or psychedelic
- 6) Stuff with chopped apples, raisins, nuts, rice or bread crumbs and cinnamon; baste with wine.

Crumb Family Recipe a la Veronica

- 1 large can (28 oz.) tomatoes, mashed
- 1 large can tomato puree (28 oz.)
- 12 oz. tomato paste
- 2 large onions chopped finely
- 2 stalks celery
- 2 carrots
- 3 T. sugar
- 12 cloves garlic (do not chop)
- 1 T. celery seed
- 3 T. salt
- 1 bay leaf
- Up to 36 oz. water
(or substitute 6 oz. red wine for part of the water)



Saute onions in 2 T. olive oil (do not brown). Combine with remaining ingredients, except for bay leaf, in large pot. Cover and simmer slowly for 1½ hours. Add the bay leaf for the last ½ hour.

Note: Meat balls, partially cooked, may be added to the sauce the last 15 or 20 minutes of cooking. Strain (or blenderize) sauce if desired before adding meat. Straining is optional, but better for tender stomachs. 1½ lbs. lightly browned, drained ground beef may be added in place of meat balls. **ADD MEAT THE LAST 20 MINUTES OF COOKING ONLY.**

Serve with grated Romano or Parmesan cheese.

Important notes:

- 1) For vegetarians: use 1 lb. of mushrooms in place of meat. Add after the sauce has cooked for an hour.
- 2) *Never* use green peppers or any other variety in this recipe.

Cooking Pasta

In a huge kettle, boil about 6 quarts of water per pound of pasta with 1 tsp. salt per quart. Add the pasta gradually so that water doesn't stop boiling. Boil briskly, uncovered for about 4 minutes. Will a spoon cut it without finding its center hard? Yes? Taste it. If it offers no resistance at all, you've cooked it too long. If it's hard in the middle, give it a few more minutes, then taste again. When it offers just a bit of resistance as your tooth sinks in, pour the contents of the kettle into the colander and rinse in hot water. Toss in a bit of olive oil to keep the strands from sticking together. If you don't serve it right away, reheat by dumping the pasta into rapidly boiling water. Make sure it is separated and not in big, starchy globs; stir around to heat through; then drain quickly.

Keep water from boiling over when cooking rice or pasta by oiling the inside edge of the pot about an inch from the top. Like flaky rice? Rinse in cold water in sieve or cool in refrigerator. Just before serving, stir with fork and warm in oven.

To make rice whiter and *fluffier*, add 1 tsp. lemon juice to each quart of water while cooking.



Eggs & Dairy

Umlaut Omelette

Combine:

3 eggs beaten to near foam

2 tsp. cream

1 T. lemon juice—continue beating (whip and boots optional)

¼ tsp. salt

USE AN OMELETTE PAN, not a frying pan—heat ¼ stick butter until it just begins to brown over medium heat. Pour the egg-cream-lemon mixture in a circular motion into the hot pan. IMMEDIATELY begin to shake and vibrate the pan in a circular rhythm (while singing Omelette Christian Soldiers). This will jell the bottom of the omelette while keeping it from sticking. As the mixture cooks, keep shaking. When the edges are cooked and the center is still gooey, THAT'S the time to add whatever you want (grated cheese, tomatoes, sprouts, onions . . .). Allow added ingredients to cook for one minute. Then fold the omelette gently and slide it onto a plate. Preserves or fruits, powdered sugar, maple syrup or honey can be ladled on top.

For a party, lay out many dishes of appetizer-type foods—like caviar (?), cheeses, lox, cream cheese, sprouts, sausage, corned beef—and let your guests choose their filling. Don't multiply the recipe for lots of people; make several batches. It takes longer, but works much better. A 12-egg omelette in one little pan will burn, fall apart, and taste lousy.

Make Your Own Yogurt

Heat $\frac{1}{2}$ gallon Guernsey (extra rich) milk—*raw if possible*—and slowly bring to a boil. Remove from heat and cool until a finger (your own) can be immersed to the count of ten.

Add $\frac{1}{4}$ - $\frac{1}{2}$ cup yogurt culture* to one cup boiled milk; mix and pour into the rest of the milk.

Pour the mixture into clean quart jars or glasses and place them in a container of warm water; a large pot will do. Cover the warm water container and wrap with a towel, blanket, or thick layer of newspaper. Let it stand 8-12 hours. Check from time to time to make sure it is not turning too cool; if it is, add very warm (not boiling) water. Do not put directly over heat, or you may kill it. You can strain the yogurt through cheesecloth to remove the whey.

Chill it!

*You can buy yogurt culture or just use plain store-bought yogurt instead. Be sure the prepared yogurt has no additives such as vegetable gum; only plain yogurt will work.

Homemade yogurt is usually softer than store-bought yogurt. To make it more solid, add one cup powdered whole milk before adding yogurt culture.



Hank's Peach Soup

Dip 6 to 8 large, medium-ripe peaches in boiling water, peel and slice. Put into pot and add about 1 T. sugar or 2 tsp. honey per peach. Don't oversweeten. Cover with water, bring to boil, add juice of 1 lemon, cook until soft by simmering covered. Set aside until cool; refrigerate.

When very cold, mash peaches or blend. Add 3 eggs, 1 to $1\frac{1}{2}$ pints of sour cream (use a mixer). Gradually add the sour cream—the soup should be thick, but not too much cream or you lose the peach flavor. If you have it, put in $\frac{1}{4}$ cup peach brandy. Let soup ripen in refrigerator for several hours. Serve it in small chilled bowls with a sliced peach as garnish for each bowl. About the only thing you can serve with this is a light salad, black bread, or cold fish. It's rich. You can use other fruits.

Mayonnaise

- 2 T. lemon juice or vinegar
- ½ tsp. salt
- Several vigorous shakes pepper
- 2 eggs or egg yolks (the yolks are what emulsify or suspend the oil)
- 1 tsp. mustard
- 2 cups oil (more or less)
- ½ cup yogurt



Into a blender or bowl pour lemon juice, salt, pepper, mustard, eggs and any spices you like (e.g., dill, tarragon). Add a bit of honey or fruit juice if you want a sweet dressing. Mix everything thoroughly, then begin adding oil, dribble by drip. Make yourself comfortable; you will be dribbling and dripping for at least 10 minutes. It takes a long time for those yolks to hold up that oil. Beat the oil slowly with a wire whisk. If using a blender, keep going at the lowest speed and dribble the oil in at the top. As the mixture begins to thicken, add yogurt. Continue beating until very thick. If necessary, drip more oil to reach desired thickness.

The ideal temperature for mayonnaise ingredients is 70°. On hot summer days, mayonnaise may remain syrupy. If the mixture won't emulsify, pour it into another container and start again by beating an egg yolk and slowly dripping the mayonnaise mixture into it. Beat constantly until thick.

Cheese Souffle

(serves 4)

- 3 T. each butter or margarine and flour
- 1 cup milk
- Dash cayenne
- ¼ tsp. dry mustard
- ½ tsp. salt
- 2-3 cups shredded cheddar and/or Swiss cheese
- 6-8 eggs, separated



In a saucepan melt butter and stir in flour until smooth. Blend in milk and dry ingredients; cook and stir until thick. Add cheese and stir until it melts. Remove pan from heat and add egg yolks. Whip egg whites to peaks—fold the whites into the sauce then pour into well-greased 1½ quart souffle dish or deep-sided glass baking casserole dish.

Draw a circle on surface an inch or so in from rim with knife, chopstick or finger. Give your souffle the finger!

Bake at 375° for 35 minutes or until very puffy and golden brown.

Variations:

½ cup finely chopped onions or 1 cup chopped spinach may be added to the sauce.

Just like time and the river, souffles wait for no one.
So *immediately* upon removal from the oven EAT IT!

Cheese Blintzes

from my mother, The Blintze Queen of the World

THE FILLING for Blintzes (makes about 1½ dozen)

- 1 lb. dry cheese: farmers' or cottage (drained in strainer)
- 1 container (8 oz.) ricotta cheese (optional)
- 3-5 egg yolks—the more the richer
- 3 tsp. honey or sugar
- 1 tsp. salt
- 2 tsp. lemon juice
- ½ tsp. nutmeg



Mix all these together and chill: it should be firm like cottage cheese and yummy.

THE BLINTZES

- 1 cup flour (Note: *Please*, forget nutrition and *don't* use whole wheat flour: 5000 years of Jewish blintze makers would plotz if you used whole wheat flour—unbleached flour, okay.)
- 2 T. corn starch
- ½ cup milk
- 1 T. melted butter or oil
- 2 tsp. lemon juice
- 3 T. honey

Mix all this together: it should be like heavy cream and soupy enough to pour—thin with water if necessary.

Now: you get a nice little 6-inch or 7-inch frying pan, grease it, get it hot, pour in 1 T. of batter, and rapidly twirl until the bottom of the pan is covered with batter. When the top looks glossy and the edges curl, turn out pancake on paper towel. Keep this up until all batter is used. The pancakes should be thin but no holes.

Okay, now: place a *zaftig* (good-sized) spoonful of filling in the center of each blintz and roll the blintz around the cheese. You put the filling on the browned side. Step three: brown the *rolled* blintzes on both sides in butter and serve. These are very rich and 3 or 4 usually make a meal. They may be served with fresh fruit topping or sour cream (or yogurt)—honey-nutmeg topping.

Ambrosia

- 2 bananas, sliced and squirted with lemon juice
- 2 apples, sliced
- 2 oranges, peeled and chunked
- A handful of coconut (packaged or fresh shredded)
- 1 can unsweetened (or fresh) pineapple chunks or slices
- ½ cup chopped, pitted dates (optional)
- Any fruit in season, and frozen or canned fruits may be added or substituted (i.e., strawberries, grapes, pears, peaches, apricots, raspberries, etc.)



Most fruits should be squirted with lemon juice (avocados are also a fruit) to prevent them from turning brown. The juice also seems to enhance the natural flavor. For us the juices of all the fruits are dressing enough, but yogurt, honey, sour cream, whipped cream or drizzled honey may be used on your Ambrosia.



~ Breads ~

Sitting around waiting for afternoon to become dinner time, there's nothing that starts the hunger vibes going faster than the smell of fresh bread that comes wafting and wandering. It's amazing what a little flour mixed with liquid and maybe a few other things and baked in the oven will do. For yeast bread, I start with water that feels warm (not hot) on my wrist. I stir in the yeast and, depending on the kind of bread, I might add honey or molasses, eggs, oil and spices. Then I beat in the salt and the flour, knead the dough, let it rise, knead it again, shape it, let it rise again, and bake it. Flour, yeast, water, salt, time.

Yeast needs time to lift the bread. The coarser the flour, the more time it needs. Actual mixing and kneading time takes about 30 minutes. The other 2 to 10 hours is spent in a warm (but not hot enough to kill the yeast) place rising, or in the oven baking. Say you don't get home until 5 and you'd like fresh bread for dinner at 7. Prepare the dough the night before and store in the refrigerator. It will rise, in spite of the cold. At 5, yank it out. Knead it vigorously to warm it up. Shape into small loaves, slash designs on top, and let it rise in a warm place until 6:15. Pop into an oven preheated to 425° and bake until brown, crusty, and hollow-sounding when tapped.

Please experiment with different flours and flavors, sampling lightly as you go (eating lots of raw dough makes one belch). If you are not satisfied, mail the unused portion to us.

The basic proportions for bread are 2 cups liquid, 2 T. dry yeast, 1 to 2 tsp. salt, and 5 to 6 cups flour. Use enough flour so that you can pinch the dough and your earlobe and they feel about equally soft. Starting your dough the night before, besides saving time the next day, also makes for better textured whole grain and crusty breads because it gives the bran a chance to soften. Beating and kneading also improves texture by developing the gluten without which French bread would have no crust. Try grating or blending a potato and adding as part of the liquid to give moistness and keeping qualities. Also for moistness try adding scalded oatmeal, or a little cottage cheese. Chopped alfalfa, rye or wheat sprouts worked in during kneading (about 1 cup of sprouts per 2 cups of liquid in recipe) are especially nutritious.

The ideal temperature for raising bread is about 100°. If your oven has a pilot, it might be warm enough. Otherwise, set your bread bowl in a large pan containing a few inches of warm water. Too much heat will kill the yeast, so watch the temperature.

Always have surfaces and hands covered with flour when you knead and oil your dough while it's rising. And preheat oven well before the bread is put in to bake.

Basic Bread

¼ C. warm water
2 pkgs. or 2 T. active dry yeast
2 T. honey or sugar
2 cups warm liquid (milk, water, or juice)
2 tsp. salt
2-4 T. oil or melted butter
6 C. unbleached flour



Dissolve yeast in warm water with honey or sugar. Let it sit a few minutes until it begins to foam. If it doesn't foam, the yeast is no good. Add warm liquid, salt, oil and 2 cups of flour. Beat well. Continue adding flour, mixing well all the time. Turn the dough out onto a lightly floured board and knead until smooth and elastic, adding more flour if the dough is too sticky. Rub oil or butter on the inside of a bowl. Form the dough into a ball and roll the ball around in the oil until coated lightly. Cover with a damp cloth and let rise in a warm place.

When the dough has doubled in size, punch it in the middle to let some of the air out, then knead it again. Shape it into loaves to fit your pans, then put the loaves into the greased pans. Cover the pans and let the dough rise until it is almost doubled in bulk.

Bake at 425° for about 30-35 minutes—take the bread out of the pan and thump it on the bottom; if it sounds hollow, it is done—if not, put it back in the oven for a few more minutes.

Makes two ordinary-sized loaves.

BASIC BREAD VARIATIONS

- 1) Pizza bread: Make basic dough. Before you add flour to liquid mixture add a small can of drained stewed tomatoes, ½ cup chopped onion, garlic powder, pepper, oregano, celery seed and whatever else you like in pizza. The dough should always be smooth and elastic; add more flour if necessary to keep it that way. Just before you make the dough into loaves add grated cheese and knead it in. This bread is fantastic!
- 2) Cheese bread: Add 1-3 cups grated cheese (any kind) to liquid before adding flour. Caraway seeds are good in this, too—use about 3 T.
- 3) Raisin bread: Put raisins into the liquid before adding flour. Mix in about 3 T. cinnamon and a little extra honey. When you make the loaves, sprinkle the dough with cinnamon sugar and roll it up like a jelly roll. Drizzle honey or confectioners' sugar icing (confectioners' sugar mixed with milk or water to form a thin syrup) over top of hot loaves after baking.

LEAVENING

The three kinds of baking powders are double-acting, phosphate, and tartrate. Tartrate baking powder is made from cream of tartar which comes from grapes and is nutritionally sound. The others are made from sodium aluminum phosphate. When using single action baking powder in a recipe written for double-acting, increase the amount by $\frac{1}{2}$. Most baked goods can be leavened with eggs rather than baking powder or soda. Beat the whites stiff, add part of the sweetening from the recipe to help hold them up, and beat some more. Fold into other ingredients.

Leaf Bread

(This bread must rise a long time, but it requires minute preparation.)

4 cups whole wheat or unbleached flour
1 T. honey
1 T. baking powder
 $\frac{1}{4}$ tsp. salt
2 eggs
1 cup milk
 $\frac{1}{2}$ tsp. coriander or nutmeg (optional)



Combine dry ingredients. Drop in eggs and stir in milk. Knead 10 minutes, oil dough ball, let rise 3 hours. Preheat oven to 450° . Divide dough into about 6 pieces and roll each out to an oval or leaf shape about $\frac{3}{8}$ -inch thick. Bake 6 minutes. Broil to brown. A sprinkling of coriander is lovely.

Biscuits

3 cups flour, heaping
6 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 cube margarine, melted
Enough milk to make dough pliable

Grease and flour a cookie sheet. Heat oven to 350° - 375° . Mix ingredients together and roll to $\frac{3}{4}$ -inch thickness on a floured board. Dip the top of a juice glass in flour, then use to cut circles from the dough. When you've cut all the circles you can from the dough, form the scraps into a ball and roll out again. Repeat until all the dough is used. Bake on the cookie sheet until light brown.

(Speaking of biscuits, the following worked beautifully for us while we were camping this summer:)

Skillet Corn Bread

Mix up a large quantity of your favorite cornbread recipe except for the oil, milk, and eggs. In other words, thoroughly blend together all the dry ingredients, using unbleached or whole grain flour. When camping, you'll need 2 skillets, one with a lid. Place both skillets and lid over heat or in coals. Mix liquid into the dry ingredients. Grease skillet that has lid. Pour in batter, cover tightly, place inside other skillet (this keeps the bottom from burning and the hot lid provides the necessary top heat—it's about the closest thing to an oven) and put whole conglomerate over a good, steady, but not fierce heat. Your product will not brown on top, but it will bake through and taste outrageously good out there in the woods.

Pizza

- 2 packages yeast, dissolved in $\frac{1}{2}$ cup warm water and $\frac{1}{2}$ tsp. sugar
- 4 cups flour
- 1 cup water
- $\frac{1}{2}$ cup olive oil
- 1 tsp. salt



Mix flour, water, olive oil, and salt. Add yeast water and knead. Roll on a floured board or shape with hands to form into 2 large pizzas and 1 loaf bread. For crisper crust, preheat pizza pans in 400° oven or even prebake crust for about 10 minutes before adding sauce.

PIZZA SAUCE FOR 2 ROUND PIZZAS

- 1 16 oz. can chopped tomatoes in sauce
- 1 6 oz. can tomato paste
- 2 tsp. celery seed
- $\frac{1}{2}$ cup water or red wine
- $\frac{1}{2}$ tsp. sweet basil
- $\frac{1}{2}$ -1 tsp. oregano
- 2 T. sugar or honey (if you like it slightly sweet)
- 2 tsp. garlic powder or 4 cloves of garlic, finely chopped

Blend all the above and simmer about 20-30 minutes while your dough is getting high and you are grating cheese or the other way around if you can dig it. Remember—good pot(s) in every kitchen! Spread sauce liberally to within $\frac{1}{2}$ inch of the end of the dough. Throw on trimmings* and cover with 2 cups grated mozzarella (more if you dig it super-gooley). Mozzarella is sufficient if you are on a low budget. If it's "fat city" time, add 1 cup grated provolone and $\frac{1}{2}$ to 1 cup grated Parmesan to the mozzarella. Bake at 375° for about 20 minutes or until crust gets crisp and brown.

Hard cheese such as Parmesan keeps for weeks in the box and is good on everything—vegetables, casseroles, chocolate cake, blisters, etc. Buy a hunk and grate as needed—a little lasts longer that way.

*Other pizza junk—chopped olives, mushrooms, anchovies (gag), green peppers, meat or sausage (boil the Italian sausage first and then slice—the pizza cooks faster and much of the fat is lost)—you name it. Marijuana (homegrown) is fab sprinkled upon your pizza and consciousness.



Brewers' Bread

3 T. dry yeast dissolved in $\frac{1}{2}$ cup warm water
About $\frac{1}{2}$ lb. malt syrup (left over from making beer)
 $\frac{1}{4}$ cup oil
1 cup powdered milk mixed double strength, or evaporated milk, warmed until it feels just warm when dribbled on your wrist
3 eggs
1 cup cottage cheese
About 1 cup sunflower seeds (optional)
3 tsp. salt
1 cup oatmeal
1 cup gluten flour
About 5-6 cups whole wheat flour



Mix all ingredients except flour thoroughly. Sift in flour until dough is the consistency of your earlobe (unless you have stony ears). Knead bread for about 3 minutes and at the same time soak a heavy bowl in hot water. At the end of kneading shape the dough into a ball, coat liberally with oil, and place in the bowl (dry and oil it first). Cover the bowl with a cloth and place in a warm place to rise for quite a while. When it has doubled in size, knead for about 5 minutes. Let the dough rise until doubled in size again and knead, smearing with oil as you go. Cut the ball in thirds, shape each third into a loaf, rub with a little oil, and place in well-oiled pans to rise. Bake at 400° for 15 minutes, then at 350° for about 40 minutes, or until loaves sound hollow when tapped.

Applesauce Nut Bread

2 cups sifted flour
 $\frac{3}{4}$ cup sugar
3 tsp. baking powder
1 tsp. salt
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. cinnamon
1 cup coarsely chopped walnuts
1 egg
1 cup applesauce
1 T. melted shortening

Heat oven to 350°

Sift together flour, sugar, baking powder, salt, soda and cinnamon. Add walnuts and mix into flour. Beat egg in a mixing bowl, add applesauce and shortening. Add dry ingredients; stir until just blended. Pour into greased loaf pan. Bake 1 hour or until a knife stuck into the center comes out clean.



Soy Bread

2 T. powdered yeast or 1 cake dissolved in $\frac{1}{4}$ cup warm (not hot!) water in which $\frac{1}{2}$ tsp. sugar or honey has been dissolved. The sweet stuff is food for the yeast, and if the yeast foams you'll know that it is good.

$\frac{1}{4}$ cup brown sugar or honey
2 T. oil
 $1\frac{1}{2}$ cups soy flour
 $\frac{1}{2}$ tsp. salt
2 cups scalded milk or hot orange juice
 $4\frac{1}{2}$ cups sifted whole wheat flour

Heat the liquids. Add salt and oil. Let cool to lukewarm, then add yeast. Add the flour, soy and wheat. Knead on a floured board until smooth and elastic. Put in a greased or oiled bowl, cover with a wet towel and let rise in a warm place. Punch in the middle, then knead. Shape into loaves and put them into greased loaf pans. Bake at 375° until the tops are brown and the bottoms of the loaves sound hollow when they are thumped. Soy flour goes rancid quickly and tastes awful. Buy it fresh and use it fast.

Sticky Buns

(makes 2 dozen buns)

$1\frac{1}{4}$ cups milk
1 package active dry yeast
 $\frac{1}{4}$ cup warm water
5 cups sifted flour, or more
 $1\frac{1}{2}$ tsp. salt
1 T. sugar
 $\frac{1}{2}$ cup shortening
 $\frac{3}{4}$ cup sugar
2 eggs
 $\frac{1}{4}$ cup butter or margarine
 $\frac{1}{2}$ cup brown sugar
2 tsp. cinnamon
 $\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{2}$ cup raisins or currants
1 cup dark or light corn syrup

Scald milk, cool to luke warm. Dissolve the yeast in water and let stand for 10 minutes, then combine with milk. Make a sponge by adding 2 cups of flour, salt, and 1 T. sugar, beating until smooth. Set aside in a warm place. Beat shortening until light, whip in $\frac{3}{4}$ cup sugar, and add eggs one at a time, beating each in thoroughly. When the sponge is bubbly, gradually beat in shortening mixture, then stir in remaining three cups of flour. Cover and let rise in a warm place until double in bulk.

Divide dough in half and roll each portion to $\frac{1}{2}$ -inch thickness. Spread with softened butter or margarine, sprinkle with mixture of brown sugar and cinnamon. Scatter on nuts and raisins or currants: dribble with part of syrup. Roll like a jelly roll and cut in $1\frac{1}{2}$ -inch lengths. Place buns in two deep 9-inch pans that have been well-buttered and filled with syrup to a depth of $\frac{1}{4}$ -inch. Cover. Let rise until double in bulk. Bake in moderate oven (350°) until brown—about 45 minutes. Turn out of pan immediately.

Optional: Spread more nuts in the syrup in the pan before adding buns—you can make patterns with them if you like.



Honey Oatmeal Bread

- 1 cup rolled oats
- 2 cups boiling water
- 2 packages dry yeast
- 1/3 cup lukewarm water
- 1/2 cup honey
- 1/4 cup oil
- 1/2 cup powdered milk
- 6 cups (about) whole wheat flour
- 2 1/2 tsp. salt



Place oats in large bowl or pan and add boiling water. Let stand until lukewarm (20 minutes). Dissolve yeast in lukewarm water and add to oats. Stir in honey and oil. Sift dry ingredients together twice and add to bowl. Knead vigorously for 5 minutes, let rise, knead again. Shape into 2 loaves. Let rise 10 minutes. Bake in well-greased loaf pans at 325° for 1 hour. Turn out and brush top with butter.

Honey attracts moisture and makes a baked product softer.

Banana Bread

(Cake-like)

- 1 tsp. vanilla
- 1 tsp. cinnamon
- 1/2 cup shortening (solid or cold-pressed oil)
- 1 cup sugar or 3/4 cup honey
- 4 eggs
- 2 cups mashed ripe bananas—for a super moist, heavy texture, add more banana and an extra egg
- 1 tsp. lemon juice
- 2 cups sifted flour (unbleached white or whole wheat or half graham and half white)
- 3 tsp. baking power
- 1/2 tsp. salt
- 1-1 1/2 cups chopped nuts and/or sunflower or pumpkin seeds, shelled

Optional additions:

- 1 cup chopped dates
- 1 cup raisins
- 1 cup crushed pineapple
- 1 cup coconut
- Any garbage you have around



Mash the bananas with a fork or in a blender or squish 'em through your fingers; then add lemon juice. Cream the shortening and sugar or honey. Mix the spices and baking powder and salt and add to the creamed stuff. Add the bananas. Sift the flour (whole wheat is possible, but makes a heavier bread) and mix with the egg-banana glop. When everything is well blended add any nuts or other goodies, mix again and pout into greased loaf pans, filling the pans no more than 2/3 full. Bake at 350° until knife inserted into center of bread comes out clean. The more stuff you add the more volume you have and the more loaves you'll get. It's so good you won't believe it!



~Desserts~

Desserts can be good for you and a healthy part of your daily nutrition. Desserts can also be a pure indulgence. Sugar isn't very good for you, but if you really crave a chocolate éclair then eat one and enjoy it! Screw cholesterol, sugar, preservatives and all that. Like who needs whole wheat éclairs stuffed with yogurt? Believe me, from these little binges and lack of restraint you wouldn't die.

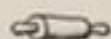
Sugars, refined, are pure calories. Only natural sweeteners, such as uncooked honey, unsulphured molasses, or date sugar, supply any nutrition. Brown sugar is really not better for you than white; adding a little molasses to white sugar gives the same effect.

SUGAR SUBSTITUTIONS

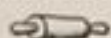
For 1 cup white sugar, use:

- 1 cup brown sugar
- 1½ cups molasses or sorghum less ¼ cup liquid (from elsewhere in the recipe) plus ½ tsp. soda
- ¾ cup honey less ¼ cup liquid
- 1½ cups maple syrup less ¼ cup liquid + 1 tsp. soda
- ½ cup date sugar—to taste
- Dr. Bronner's Barley Malt Sweetener—add to taste *after* cooking.

When substituting honey for sugar in fruit desserts, add a tsp. or more of lemon juice to allow the fruit flavor to predominate rather than the honey.



Please don't cook puddings or sauces containing milk in aluminum or cast iron pots as they seem to add a flavor and color of their own.



To stabilize whipped cream for frosting or cream pies, soak 1 tsp. unflavored gelatin in 2 T. cold water until soft, place over hot water until melted, and add very slowly as you whip.

Flakey Foont Pie Crust

3 C. flour
1/8 tsp. salt
Blend in 1 1/4 C. shortening until like meal, then fork in
1 egg, beaten
1 T. vinegar
4 T. cold water



Mix the dry ingredients and with 2 knives or a pastry blender—"cut" in the shortening until the flour, and shortening looks like lots of little flour peas (lumps, etc.). Now mix all liquids and slowly add them to the dry ingredients, mixing well. Use your hands to mix. Ball! Roll out 1/2 for the top and 1/2 for the bottom crust. Put some flour on a hard surface and roll out the pastry. Cold dough is easier to use, and floured rolling pin and hands are nice too. For prebaked pie shell brush the crust with milk or egg white before cooking—to keep it from getting soggy.

To use oil rather than solid shortening: use 3/4 cup oil.

Citrus Chiffon Pie

4 egg yolks
1 15 oz. can sweetened condensed milk
1/2 cup lime juice or lemon juice
1/4 tsp. salt
6 egg whites
1/2 cup sugar
1 9-inch baked pastry shell

Beat four egg yolks well until almost as thick as mayonnaise; stir in milk, lemon or lime juice, and salt, blending well. Beat egg whites until foamy; gradually add sugar and continue beating until meringue thickens (stands in peaks) and looks fluffy. Fold 1/4 cup of meringue into egg yolk mixture and pour into baked pie shell. Cover top with remaining meringue. Bake in a 400° oven 8 to 10 minutes or until meringue is lightly browned. Refrigerate overnight for better pie.

Pumpkin Pie

1/8 tsp. salt
2/3 cup honey or sugar or 1/3 molasses & 1/3 honey
2-3 tsp. pumpkin pie spice
2-3 eggs, beaten
1-2/3 cups milk
1 1/2 cups mashed, cooked pumpkin,
canned or fresh
1/2 pastry recipe



To use fresh pumpkin, cut off top and remove seeds. Cut pumpkin into chunks and boil until flesh is soft. Blenderize if skin is left on. If not, mash with fork.

Prepare pastry; line pie pan with it.

Mix ingredients together thoroughly and pour into pie shell. Bake at 450° for 10 minutes, then reduce temperature to 325° for 35 minutes or until knife inserted into center of pie comes out clean.

Elena's Sweet Tater Pie

(this makes about 3 pies)

Make 1½ recipes of Flakey Foont or other pie crust (3 bottom crusts)

Boil 6 large sweet potatoes or yams for 45 minutes in covered pot. Leave skins on to keep the minerals intact.

Peel and mash with:

½ lb. butter
2½ to 3 cups sugar (light
brown sugar is good for this)
2 T. cinnamon
3 eggs
2 T. vanilla
3 cups milk
Dash salt
Dash allspice (optional)
Nutmeg (Try fresh nutmeg. It's a little brown
nut about the size of an acorn. Cut off a bit
and scrape with a serrated knife to make
ground nutmeg. Use ½ of a nut.)



Mix it all up till it's smooth, thick, but pourable. Keep tasting for sweetness, since that depends on the potatoes. Pour into unbaked pie shells and bake 45 minutes at 350° or until knife inserted halfway between center and edge comes out clean (if center jiggles around a lot the pie isn't done.) Serve hot! May be reheated till all gone.

Illegal Apple Pie a la Dana

1 recipe for double crust pie (Flakey Foont, p. 50)

10-12 firm green apples
¼ cup lemon juice
¼ to ½ cup honey (to taste)
Cinnamon—lots—to taste
¼ stick butter or margarine
¼ cup flour



Roll out bottom crust. Put in 10-inch pie plate and poke holes with fork. I do not peel the apples because the skins contain many vitamins. Core and slice thinly into pie shell, layering apples, lemon juice, flour, spices and drizzles of honey and dabs of butter until you have a huge mound. The apples cook down quite a bit, so use lots of raw ones. Dot more butter at the very last and put on the top crust. Seal the edges and poke holes in top. Put the pie on a cookie sheet to save your oven and nose from spilling, burning juices.

Bake at 400° for about 1 hour or until apples are soft and crusts are crisp. (A glass pie pan allows you to observe the browning of the bottom.)

(Glass baking dishes are a trip—especially with casseroles like enchiladas—to watch the cheeses and meats and juices getting it on.

Veronica's Cream Cheese Custard Pie

Dough:

1/8 lb. butter (4 T.)
4 T. sugar
1 cup sifted flour
1/2 tsp. baking powder
Pinch of salt
1 beaten egg

Mix everything together well with hands. Fit into *deep* pie plate which has been greased. Put in refrigerator.

Filling:

1/2 lb. cream cheese
1/2 cup sugar
2 eggs—separated
1 tsp. vanilla extract
Juice of 1/2 lemon
1 T. flour
1 1/2 cups milk

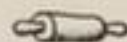
Soften cream cheese and mix with sugar; an egg beater or electric mixer speeds this up, but a wooden spoon is just as good. Add egg yolks, vanilla, lemon juice and flour; mix well. Add milk slowly; the consistency should be kept as smooth as possible. Beat egg whites stiff with a pinch of salt, then fold into batter. Pour into the dough-lined pan. Bake in 350° oven for 50 to 55 minutes, or until the center doesn't jiggle when you move it.

Superfast-Supereasy-Supergood Fudge

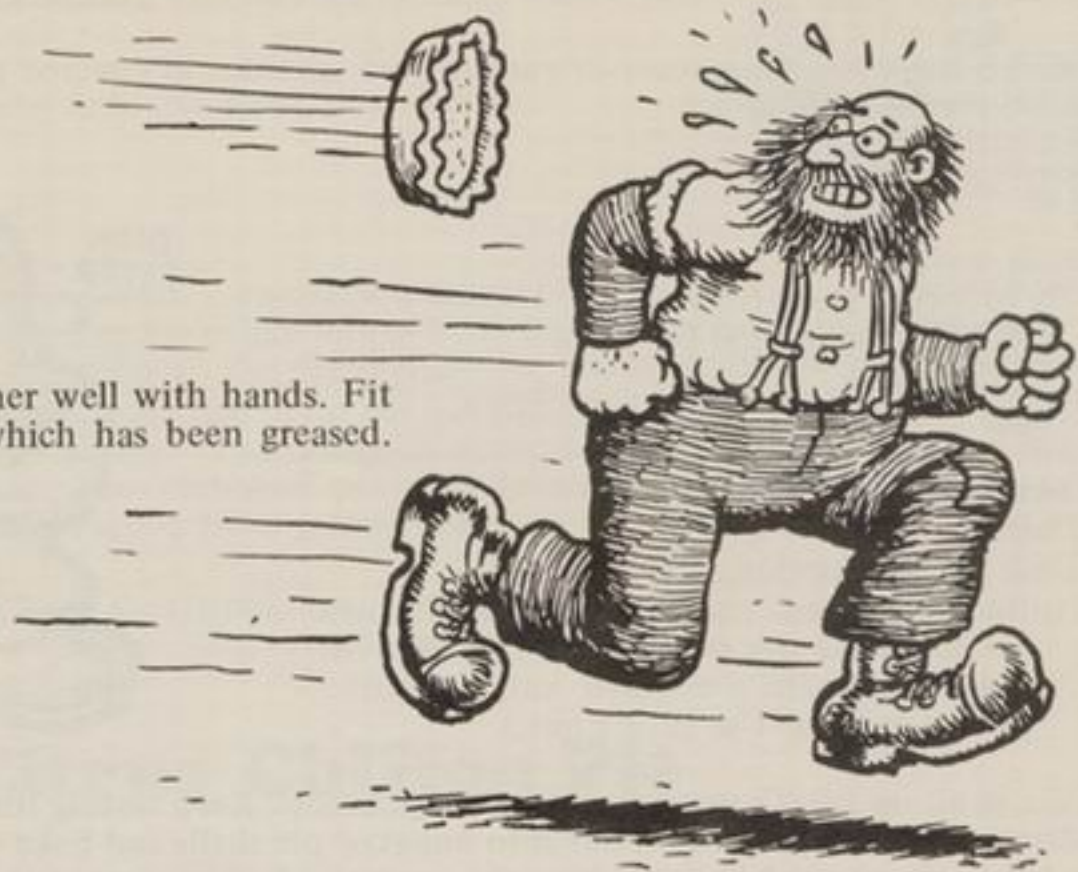
2 cups sugar
1 tsp. salt
3 T. cocoa or carob
1/2 cup light Karo syrup
1/2 cup milk
1 tsp. vanilla

Mix first five ingredients in heavy pan. Cook to soft ball state*—take off heat. Add vanilla. Cool 20 minutes, then beat till real firm and drop in spoonfuls on waxed paper. Cool 1/2 hour.

*When a few drops dripped into a cup of cold water coagulate to form a soft ball. The ball should neither fall apart nor be hard to the touch; keep testing till you hit it.



Egg whites—beat until they form wet-looking peaks. Once they get dry and grainy-looking, they fall apart. Adding sugar after whites are beaten will help hold them up. They must be beaten right before they're needed because they refuse to wait for anything. Raw whites can be frozen and, when defrosted, can be beaten like fresh. If they refuse to get stiff, try sprinkling in a little cream of tartar and continue beating until they behave.



Sour Cream Chocolate Cake

2 cups sifted cake flour (unbleached white)
2 tsp. baking powder
 $\frac{3}{4}$ tsp. soda
 $\frac{1}{3}$ cup shortening, oil, or margarine
1 cup honey or sugar
2-4 eggs—beaten—the more the lighter
4 ounces (squares) unsweetened chocolate—
melted
 $\frac{1}{2}$ cup milk or cream
 $\frac{1}{2}$ cup sour cream
1 tsp. vanilla

Cream shortening with sweetener; add eggs and melted chocolate and beat it. Sift dry ingredients together and add alternately with liquids in small amounts, beating well (hard) at all times. Having fun? Pour into well-greased pan and bake at 350° until knife inserted into middle comes out clean and cake is springy when sprung.

CREAM CHEESE FROSTING

3-6 ounces cream cheese
 $1\frac{1}{2}$ cups powdered confectioners' sugar—sifted
1 tsp. vanilla

Cream all ingredients together until fluffy and spread 'em, baby.

Variations—Add one of the following:

- 1) 3 squares melted chocolate
- 2) 2 tsp. coffee
- 3) Lemon or orange peel—grated (great on spice cakes)
- 4) $\frac{1}{2}$ cup chopped fresh or canned fruit, or jam



Hot Fudge Sauce

1 can sweetened condensed milk
2 to 4 squares unsweetened chocolate
 $\frac{1}{2}$ tsp. vanilla
1 cup water

Melt chocolate squares in double boiler. Stir in milk and cook until very thick.

Add the vanilla and water. Add more water if sauce becomes too thick. *Stir constantly!*

Slice sponge cake into 1-inch layers. Fill with ice cream and ladle fudge sauce all over.

Nuts

Pick nuts that are clean, whole, and do not rattle when shaken (this indicates dried up meats). After they are cracked, store them in plastic bags, tightly closed with all the air squeezed out. Nuts *can* be refrozen. Toasted or raw nuts and seeds are delicious over almost anything.

Fine Chocolate Chip Cookies

4 C. flour
2 C. sugar or 1-1/3 C. honey
1 T. vanilla
3 eggs, beaten
1 tsp. baking soda
1/2 tsp. salt
2 C. shortening (solid) or 1-1/3 C. oil
1 or 2 12 oz. pkgs. chocolate or carob chips
1 or 2 C. chopped walnuts or pecans



Mix dry ingredients and sift them into a bowl. Add liquids and mix. Blend in chips and nuts; dough should be stiff. Drop cookies from a spoon onto cookie sheets and bake at 350° until brown. Makes about 5 dozen cookies.

Applesauce Cake

2 eggs
1/2 cup butter
1 cup brown sugar or 1/2 cup honey
1 3/4 cups whole wheat flour (finely ground, not coarse)
1/4 tsp. salt
1/4 tsp. soda
1 tsp. cinnamon
1/2 tsp. cloves
1 cup thick unsweetened applesauce
1 cup chopped nut meats
1 cup raisins
Brandy, sherry, rum or whatever

Cream butter and sugar until light and fluffy. Beat eggs into the creamed mixture. Reserve a little flour and mix with raisins and nut meats. Sift remaining flour with salt, soda, cinnamon, and cloves. Add flour mixture to creamed mixture and stir until batter is smooth. Add the raisins and nut meats. Heat the applesauce and stir it into the batter. Pour into a well-oiled loaf pan and bake at 350° for 50 minutes. While still warm, wrap in paper towel and sprinkle brandy over outside and wrap tightly with foil and store for a few days.



Honey Cake

- 2 eggs
- 1 cup sugar
- 1/3 cup oil
- 1 cup honey
- 1 cup warm black coffee
- 3 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. allspice



Beat eggs and sugar. Add oil and honey, then add warm black coffee. Sift dry ingredients and add to mixture. Line loaf pan with waxed paper or oil, and flour it. Pour in batter; bake about 1 hour in 350° oven (until a knife stuck in the middle comes out clean). When done, brush honey over top and return to oven for a few minutes. 1/2 cup chopped walnuts with 2 tsp. sugar can be added to topping.

Honey Cake II

- 5 eggs
- 1 1/2 cups sugar
- 1 1/2 cups honey
- 3/4 cup oil
- 2 tsp. brandy
- 1 1/2 cups strong coffee
- 4 1/2 cups flour
- 3 tsp. baking powder
- 1 1/2 tsp. baking soda
- 1 cup orange marmalade



Beat eggs and sugar. Add oil. Mix honey with coffee and add alternately with sifted dry ingredients, about 1/3 at a time. Add marmalade and brandy. Bake in two loaf pans, which have been greased and floured, for about 1 hour at 325°. Add nuts to batter if desired.

Bran Cake

- 2 cups whole wheat flour
- 2 cups bran (packaged bran buds work okay)
- 3 tsp. vegetable oil
- 1 tsp. baking powder
- 1 tsp. soda
- 2 cups sour milk (to sour milk, add 1 T. lemon juice per 1 cup milk)
- 1 tsp. salt
- 1/2 cup chopped nuts
- 1/2 cup chopped raisins
- 1/2 cup brown sugar



Mix well. Bake like a fruit cake—about 1 hour at 325° in a greased and floured pan.

Grandma's Chocolate Cake

- 1/2 cup shortening
- 1 cup white sugar
- 1/2 cup brown sugar
- 2 well-beaten eggs
- 1 tsp. vanilla
- 3 1 oz. squares unsweetened chocolate, melted
- 1/2 cup hot water
- 2 cups unbleached white flour
- 1/4 tsp. salt
- 1 tsp. soda
- 2/3 cup sweet or sour milk—to sour milk add 1 tsp. vinegar to 1 cup milk



Cream shortening and sugars; add eggs and vanilla; beat until fluffy. Melt chocolate in hot water over low heat; blend thoroughly and cool slightly. Gradually add to creamed mixture. Add sifted dry ingredients alternately with milk; after each addition, mix just until smooth. Pour into wax paper lined layer pans. Bake at 350° for 25 minutes.

MOCHA CHOCOLATE FROSTING

- 6 T. cocoa
- 6 T. hot coffee
- 6 T. butter
- 1 tsp. vanilla
- 3 cups powdered sugar

Mix cocoa and coffee. Add butter and vanilla, beating until smooth. Gradually add powdered sugar.

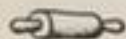
Fruit Balls

- 1 cup raisins
- 1 cup pitted prunes
- 1 cup pitted dates
- 1 cup walnuts
- 1/2 cup dried cherries
- 1 cup apricots
- 1/2 cup figs
- 1/2 cup coconut (optional)
- Any of your favorite dried fruits (substituted or added)



Chop with a sharp knife or grind all ingredients together (the fine blade of a meat grinder does this nicely), and mix well. Shape into small balls and roll in fine coconut.

Get most of the sulphur dioxide off dried fruits by soaking in warm water 15 minutes and drying thoroughly.



Dissolve 1 part honey in 3 parts cool water and store in refrigerator to pour over fresh sliced fruits—prevents darkening, just like lemon juice or ascorbic acid.



Dry fresh spices, herbs, citrus peels on a cookie sheet in a warm oven, then seal in jars and store. Dried orange peel is a great flavoring—try it in your tea pot.

My Grandmother Pearl's Graham Cracker Pecan Cake

½ cup shortening
1 cup sugar
3 egg yolks
2¼ cups sifted graham cracker crumbs
¼ cup sifted unbleached flour
3 tsp. baking powder
½ tsp. salt
1 cup milk
1 tsp. vanilla
½ cup chopped pecans
3 egg whites



Cream the shortening; add the sugar; cream sugar and shortening until light and fluffy. Add the egg yolks, one at a time, and beat thoroughly after each addition.

Roll graham crackers to crumbs with a rolling pin, sift, and measure (or use prepared graham cracker crumbs). Sift the flour once, measure, and resift twice with baking powder, salt and graham cracker crumbs. Add to the batter alternately with the milk, beating until smooth after each addition. Add nuts and vanilla and blend.

Beat the egg whites until stiff, but not dry. Fold into the cake batter, gently but thoroughly. Pour batter into two greased 9-inch layer cake pans and bake in a moderate oven (350°) for 30 minutes or until done.

Smutty Fluffy Honey Frosting

Enough to frost tops and sides
of 8-inch round cake layer
or small loaf cake

1 cup honey
2 egg whites
Pinch salt (or a friend)

Boil honey in a saucepan over a low heat. Add the salt to egg whites and pour the hot honey very slowly in a thin stream into the egg whites while beating furiously. Continue 2 or 3 minutes, or until you peak.

Spread on cake.



Isadora's Carrot Cake

1 cup oil
2 cups sugar
4 eggs—separated
6 T. boiling water or hot orange juice
2½ cups flour
1½ tsp. baking powder
½ tsp. soda
1 tsp. cinnamon
1½ cups raw, finely grated carrots
1 tsp. salt
1 tsp. vanilla (omit if you use orange juice)



Beat oil and sugar. Add 1 egg yolk at a time, beating thoroughly. Add 6 T. hot liquid. Mix all dry ingredients. Add to rest with carrots and nuts. Beat egg whites till stiff and fold into mixture. Pour into greased and floured loaf pan. Bake at 350° for 1 hour.

A Version of Noodle Pudding

(serves 10 or, cut smaller, 15)

1 large package broad or medium noodles
3-6 eggs
A quart of milk
Sugar
1 T. cinnamon or allspice
Juice of 1 or 2 lemons
1 tsp. vanilla
1 cup raisins (soak in boiling water)

Cook the noodles in boiling water until just barely tender; drain and rinse. Spread in large, greased baking pan.

Mix the eggs, milk, sugar (to taste), cinnamon or allspice, lemon juice, vanilla, and raisins. Pour mixture over noodles. It should just come to the top of the noodles. If it doesn't, add more milk. Dot top with butter; bake uncovered in 350° oven until center is firm.

You can add sliced apples, pears, almonds, or 1 pint of cottage cheese. If you use a pint of dry cottage cheese or ricotta, increase milk, sugar, and spice.

You can make a topping with chopped nuts, brown sugar, and crumbs, and serve with or on the pudding. If served cold, you can top with sour cream or fruit.

Unsweetened

Bake noodles, milk, eggs, cottage cheese mixture. (Chopped green onions, salt, pepper, and celery seed can be added, and buttered bread crumbs used as topping.)

Very good with chicken or turkey or roast. Any version can be baked in a mold.



Store coffee in the freezer to keep its oil from becoming rancid. If you have a blender, grind beans you buy whole. If you make filtered coffee, you can blend the beans to a fine powder and gets lots more flavor per measure.



= Canning =

You can can. Oh yes, you can!

Home canning is one of the big mysteries of cooking, but it need not be. It is very economical and rewarding.

Vegetables are tricky and can grow the very deadly botulin toxin, so we have included only fruits and pickles which, even if they do get a bit moldy, *will not* harm you. An excellent test for canned food eatability is when you open the jar it should pop. This means it was sealed. Then the food should smell just as it does when fresh, and the color should be close to the fresh state also. If all these things happen—EAT IT!

I use honey to can because I don't like to use huge quantities of sugar. Sugar and honey are preservatives because their molecular structure is dense and retards the growth of bacteria. Salt and vinegar are also preservatives.

The biggest expense in canning will be your jars. You can save here by going to the store and purchasing a box of lids and rings for wide- and small-mouth jars. Before you discard any jar try a lid on for size. Also, jars are often found in thrift stores. It is vital to have sterile jars—boil for at least 20 minutes before filling with hot (boiling) fruit mixture.

Tomatoes can grow botulin, but it is rare and home-canned tomatoes are so good it's worth the risk. I cook them with the skins on. I also add bell peppers and onions and *boil* them in a huge pot for about 15 minutes and can them. Or you can simmer them for hours and make your own puree or paste. Any spices can be added if you desire.

I never peel fruit—the skins contain many nutrients. Wash all fruits well, slice into pot and only use enough water to prevent sticking. The fruit will give off its own juice while cooking. Add honey after cooking, because it can stick and burn.

Any fresh fruit—peaches, plums, pears, apricots:

- (1) Wash and pit fruit
- (2) Fill pot $\frac{3}{4}$ full
- (3) Add 1 cup water
- (4) Simmer until boiling
- (5) Add sweetener
- (6) Pour into hot, sterile jars
- (7) Seal

Jam—again, any fruit or berry. When making jam or jelly it's best to do small batches; they seem to set (jell) better. Pectin is what makes the jelly set. Follow package directions; amounts below are approximately what you should use.

4-6 cups washed, chopped fruit
Pectin—quantity according to package directions
1 cup water
Honey to taste or sugar as in pectin package directions
Boil
Pour into hot, sterile jars



Applesauce

As many apples as you can get
Cinnamon and allspice to taste
Water or apple cider
Honey to taste (omit for Applesauce Cake)

Remove cores (the seeds contain cyanide) and slice apples into pot—don't peel unless you really feel you must. Pour in $\frac{1}{2}$ cup water or juice and simmer, stirring often and adding spices until it's sauce. Add any sweetener at the very last.

To store, pour simmering sauce into hot canning jars and seal. It'll keep on shelf or in fridge for months.

Hazel Hunter's Bread and Butter Pickles

12 cucumbers
6 onions

Slice the cucumbers and onions and soak in brine for 12 hours. You can make brine by dissolving 1 cup of salt in 1 gallon of water. Use coarse salt or Kosher salt—not table salt.

Make the following syrup:

2 cups sugar
3 cups vinegar
1 cup water
1 tsp. turmeric
1 tsp. mustard seed
1 tsp. celery seed

Bring syrup to a boil and add cucumbers and onions. Boil 3 minutes, put in jars, and seal.



Green Tomato Mincemeat

1½ pints chopped tart apples
1 pint chopped green tomatoes
2 tsp. cinnamon
1 tsp. salt
1 tsp. allspice or more (to taste)
1 tsp. cloves or more
2 oz. brandy
2 cups sugar
1 lb. raisins
¼ cup vinegar
1 cup chopped suet or 1 cup oil or margarine



Chop apples. Mix all ingredients together: bring to rapid boil and simmer until thick. Pour into clean jars to within one inch of top.

Devastating Alternative

Reduce suet to ½ cup and add 2 cups meat (neck or chuck) which you've simmered all day and then minced.
Add ¼ cup molasses and reduce sugar by ½ cup
Lots more spices

Simmer until thick and allow to cool. Add as much brandy as you dare. (If mixture is too hot, it will evaporate the alcohol.) Freeze to store.



Baby Food



Babies have rather delicate digestive systems, so lay off the spices and heavy, hard-to-digest foods. Food should be either room temperature or warmer, but never *hot* or *cold*.

Never force a child to eat! If he refuses to eat several meals in a row, see a doctor—severe illness could be indicated. But if the baby just doesn't eat every bit, don't force him. In very young children the refusal to suck for two or more feedings could be a sign of illness—call a doctor!

The prepared baby foods are made to appeal to mama and are not very good for baby. Blenderized portions from the family stew pot are (as long as they are not too spicy) better and more economical. If you don't have a sturdy blender, buy one. It will last for years and the money you save on baby food will pay for it. Unfortunately, most \$14.99 blenders are not a bargain. Check, compare, watch sales, have them demonstrated, and listen to the sound of the motor on each one. A low, throaty whirr is the sound of a sturdy motor—avoid whiny blenders with tinny voices and skimpy casings. Glass containers are nice, but exorbitant to replace if broken. A plastic one is safer if you have a cramped, precarious kitchen.

Here's a convenient way to prepare baby foods: Blend home-cooked fruits and vegetables, fruits canned in light syrup, or mild, easily digested vegetables, such as peas, carrots—no sauerkraut or beans. Go lightly on salt, other spices, and sugar. (Here is one place where I really prefer honey. Babies do not need sugar and if they do not develop a sweet tooth, they'll be much better off.) Freeze the mixture in ice cube trays, remove cubes from the trays after frozen, then store in plastic bags. To use, put a cube into a sturdy cup, set in a pan of water, and heat on stove to desired warmth. Just be sure not to store the cubes too long, since their vitamins gradually slip away; two to three weeks is the optimum storage time.

Here are some ideas of things to make for your baby to eat:

Cereal—You can buy rice polishings in a health food store and mix a few teaspoons of them with fruit and/or milk and/or juice. They are very nutritious.

Fruit—Any fruit can be blenderized and served fresh and slightly warmed. Bananas are very easy to digest and are high in potassium.

Vegetables—Yellow ones have A vitamins. Green ones have more protein. Most babies do not need too much starch, so potatoes can be avoided. Start with yellow vegetables first—they are usually easier to digest. If possible, blenderize first and then warm, but if you have to cook first, do that.





Remedies and Tonics

If you are really ill or suspect that you may be, please see a doctor. But if you have a mild cold or the 24-hour shits or ate too much and are vomiting, maybe a few of our ideas will help you. But please, very young children and very old people are *very* delicate and doctors should be consulted first. Really! If an infant refuses to nurse (suck) for two or more feedings it can be indicative of severe illness. So don't fool around—use your head!

Upset stomach: Cola syrup will work wonders for vomiting and nausea. Usually a teaspoonful will do the trick. I know it sounds very unorganic and all, but it works.

Indigestion: A tsp. of baking soda in a glass of water will make you belch your troubles away. But not if you're pregnant: baking soda is a salt and salt is often a bad thing for expectant ladies. A tsp. of peppermint extract (from the drugstore) in a glass of water will relieve gas and indigestion and tastes lovely.

Headache: I suffer from severe migraine and have tried everything, so if you have a remedy please send it to me. One source suggested taking a tsp. of honey as soon as you feel the headache coming on.

Diarrhea: This is often a symptom of other illness, so if it lasts more than a day or two call a doctor. But for a mild case of the shifts:

- 1) Plain yogurt in small, frequent amounts is excellent for children and adults
- 2) Charcoal tablets—taste awful, but stop the shifts.
- 3) Bananas are good, but only one or two at the most—on the greenish side.

Colds and Fever: An elevation in body temperature (fever) is your body's way of fighting infection—it heats up to kill the bad bacteria— but if the fever gets up to 103° and lasts more than 2 days (1 day for children), call the doctor. Do not eat a lot when you are ill and stay away from heavy foods which are hard to digest. Let your body use its energy to get well. Drink a lot of clear liquids—teas are very good, and honey or sugar in them will give you some extra energy.

BETSY'S ANTI-MUCUS TEA

4-6 cups boiling water
6 whole cloves
1 walnut-sized piece of fresh, peeled ginger root (or dried root)
Orange, lemon, or lime slices
Honey
1 stick cinnamon



Put the spices in the lightly boiling water and let steep for 10 minutes. Add fruit slices; serve with honey and proceed to drink. Clear fluids help kidneys wash dead bacteria from you body. When you have a cold and lots of mucus, don't drink a lot of milk or eat cheese and eggs—these are highly mucus-forming. But mucus is good; it cleanses body tissue, so you need some. Cold or hot mist vaporizers are wonderful things to have around and a must if you have children. Aspirin will bring a fever down very fast. A natural source of aspirin is willow bark or willow bark herb tea (get it at health food stores).

HOT TODDY

Take a cup of very hot tea and add ½ oz. brandy, juice of ½ lemon, and honey to taste. You'll be so drunk you'll forget the cold, plus the Vitamin C in the lemon is medicinal.

Everyone is cramming himself full of Vitamin C—for me it does nothing, but do what you want. If your urine turns bright yellow you are taking too much—really!

Poison Oak and Ivy—Don't scratch (How?)—the oil gets under your fingernails and spreads the itches. Put oatmeal in a sack, wet it, and use as a compress on affected areas—this works on any itchy surface. Often antihistamines (allergy and cold tablets) work to relieve itching. Hot water will make the itch worse while you are in the water, but after you'll be itch-free for 4-5 hours.

When I was nursing my second child I contracted mastitis, which is a painful and dangerous swelling of the milk ducts. The doctor gave me penicillin, but the area was feverish and swollen. My dear mother-in-law told me about "Hanack Tagel" poultice—it worked in a few hours. She used it on her face once when she had an abscessed tooth.

HANACK TAGEL

Mix flour and honey to form a paste and apply it to the swollen area. Wrap area in towel and let it draw the poison and fever out.

Garlic and parsley capsules taken daily help me to ward off infections.

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ALINE, YOU SAY YOU'RE WORRIED ABOUT WHAT PEOPLE WILL THINK ... JUST WHAT IS IT THAT WORRIES YOU, CUTIE-PIE??

WELL FOR ONE THING I'M AFRAID MY DRAWING LOOKS TOO CRUDE AND UGLY NEXT TO YOURS.

PEOPLE WILL MAKE FUN OF ME



WELL FUCK THEM! YOU SHOULD HAVE ENOUGH FAITH IN YOUR OWN WORK TO NOT LET A FEW NIT-PICKERS GET YOU DOWN... I MEAN, LOOK AT THIS PAGE... YOUR DRAWING NEXT TO MINE... ROMANTIC, ISN'T IT?

EYEW, MINE DOES LOOK BAD IT LOOKS KIND OF LIKE A RETARD DID IT.



IT'S A NICE BLEND... VERY PLEASING TO THE EYE... BESIDES, IT'S INNOVATIVE... NOBODY'S EVER DONE A COMIC LIKE THIS BEFORE! IT'S A HISTORIC BREAK-THROUGH!

SURE, YOUR ART'S A LITTLE STIFF, AND YOUR DIALOGUE MAY BE SELF-CONSCIOUS, BUT SO WHAT!! S'GREAT STUFF! SO TURN THAT FROWN RIGHT UPSIDE: DOWN, HOTSY!!

WHAD'YA MEAN HUH?



I KNOW THE ONLY REASON ANYONE'S GONNA BUY THIS COMIC IS CAUSE OF YOU. THEY ALL HATE ME.

HEY, LOOK OUT, PUSH-INSKY!!

EVEN THO YOUR DRAWING IS REAL SLICK AND MINE HAS MORE SOUL, WHAD'DA THEY CARE? JERKS!



OH THAT'S ANOTHER THING I WANT YOU TO TELL THEM ROBERT IS HOW I DIDN'T PUSH YOU INTO DOING THIS COMIC WITH ME. YOU TELL THEM HOW IT WAS ALL YOUR IDEA!

YES, SUGAR!



THAT'S RIGHT, FOLKS... IT WAS MY IDEA... I SUGGESTED TO ALINE THAT WE DO THIS BOOK TOGETHER... SO, IN CASE ANYBODY THINKS SHE'S A PUSHY JEW WHO MANIPULATED ME INTO THIS, YOU'RE WRONG... IT WAS ALL MY IDEA... REALLY...

I ALSO WANT YOU TO KNOW THAT I THOUGHT UP THE MOST DEGRAVED PANEL WHERE HE PUSHES MY HEAD IN THE VOMIT!

PROUD OF BEING GROSS

I'M NOT KIDDING...



QUITE TRUE! YOUR WOMEN FRIENDS ARE GONNA GIVE YOU HELL FOR CONSORTING WITH A MALE "PIG" SUCH AS MYSELF AND THE GUYS WILL TELL ME I'M PUSSY-WHIPPED... BUT, Y'KNOW, YOU'RE BOUND TO BE MALIGNED AND MISUNDERSTOOD IN THIS BUSINESS NO MATTER WHAT YOU DO... THAT'S THE MEDIA FOR YOU... THAT'S SHOW BIZ... YOU GOTTA BE TOUGH...

YEA, BUT IF WE COULD AT LEAST GET SOME GOOD MAIL OUTA THIS I'D BE HAPPY! SO WRITE US LETTERS ESPECIALLY, YOU CUTE YOUNG MEN!!

P.S. I'M CUTER IN REAL LIFE.

NO YOU'RE NOT!

YES I AM!



HA HA NO MORE ROOM.

ALINE AND BOB'S DIRTY LAUNDRY COMICS - July 1974
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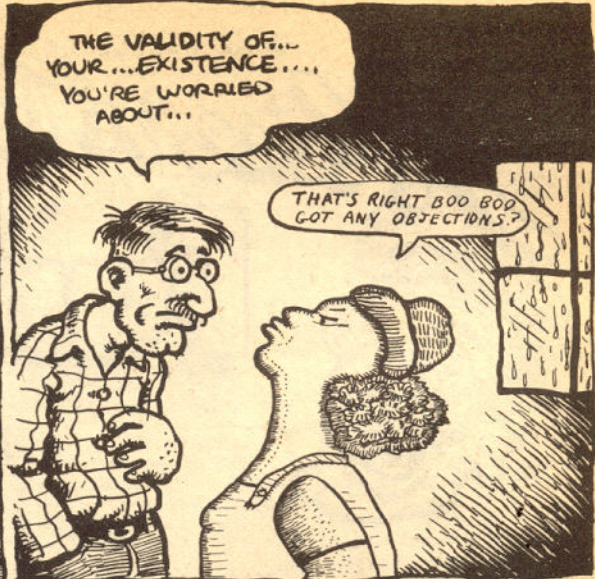
Aline 'n' Bob's

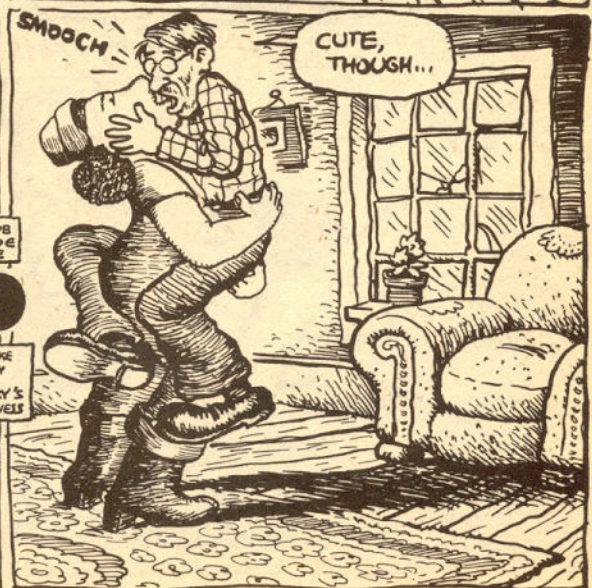
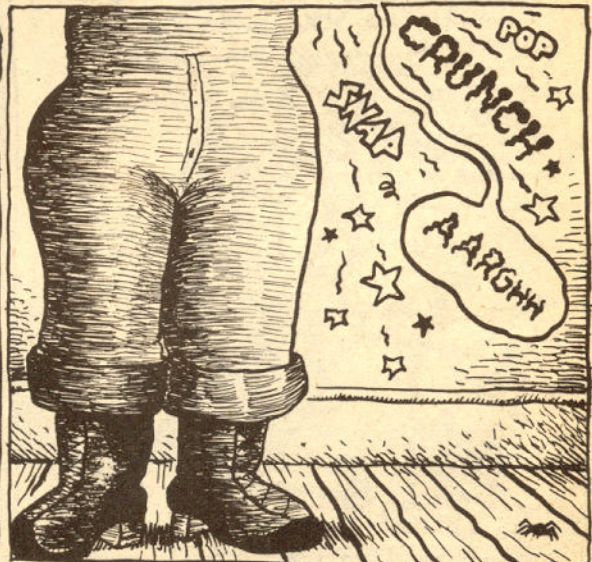


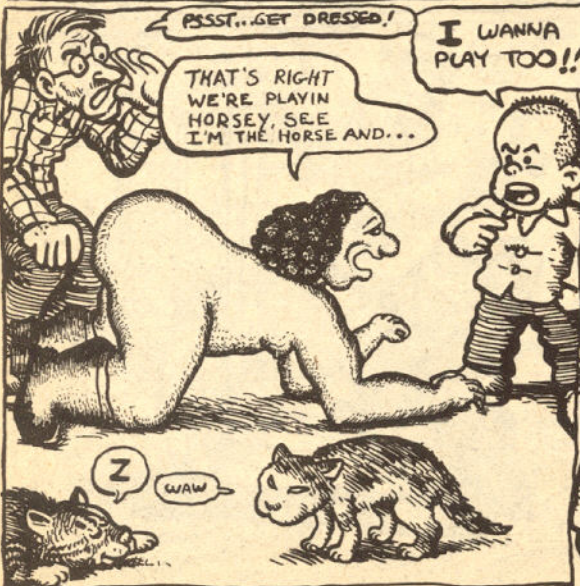
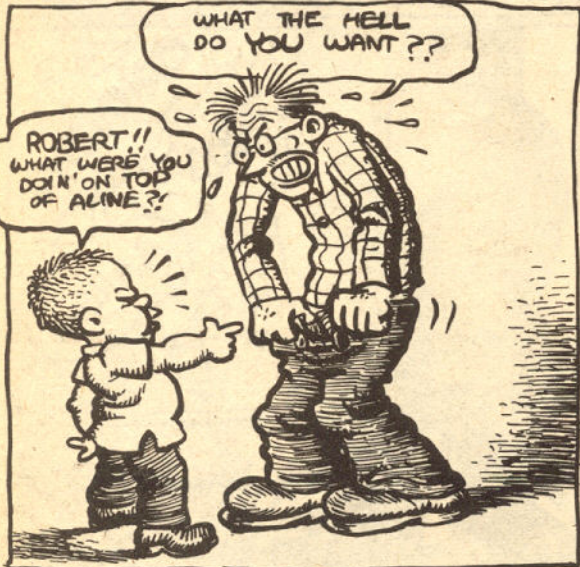
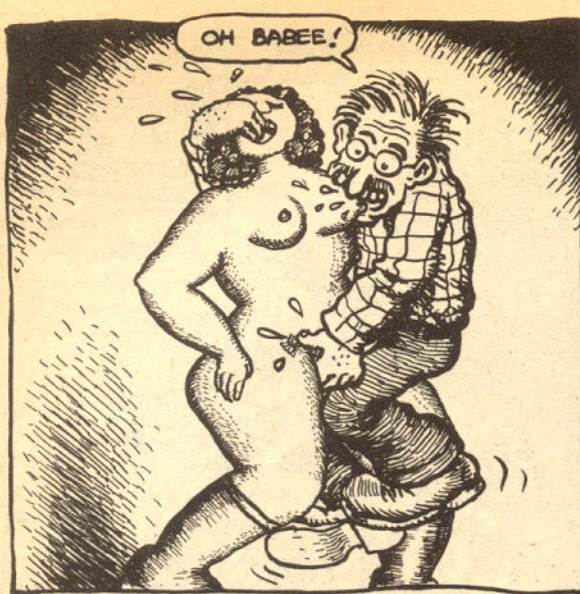
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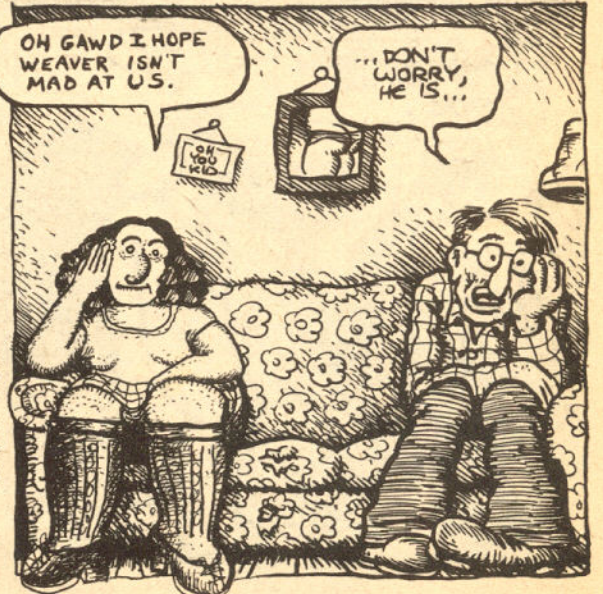
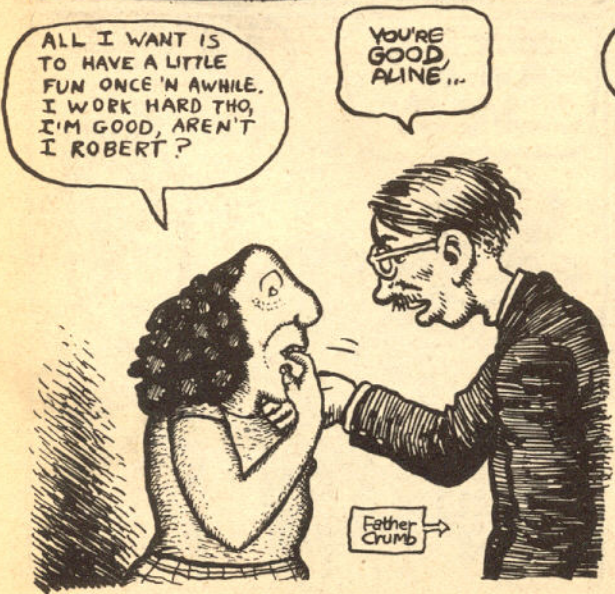
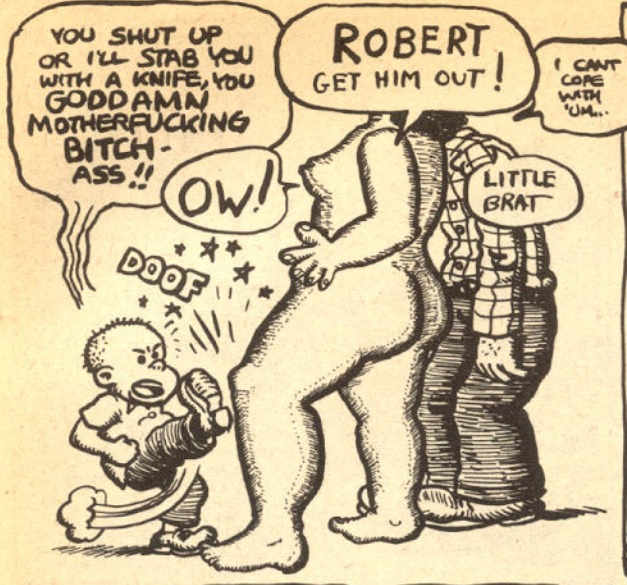
by Crumb & Kominsky

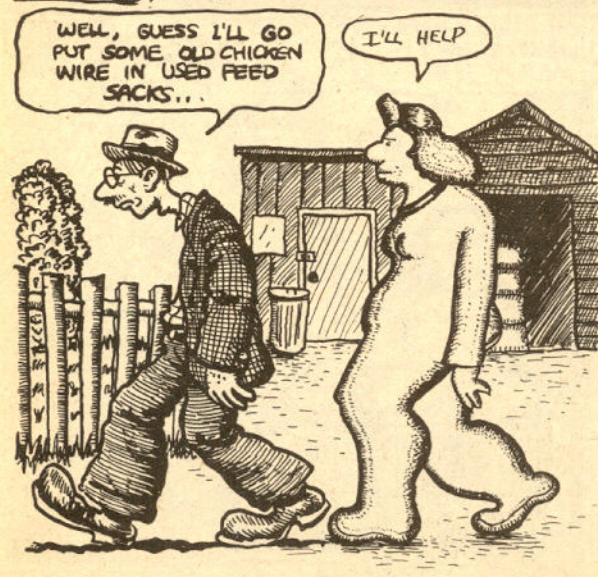
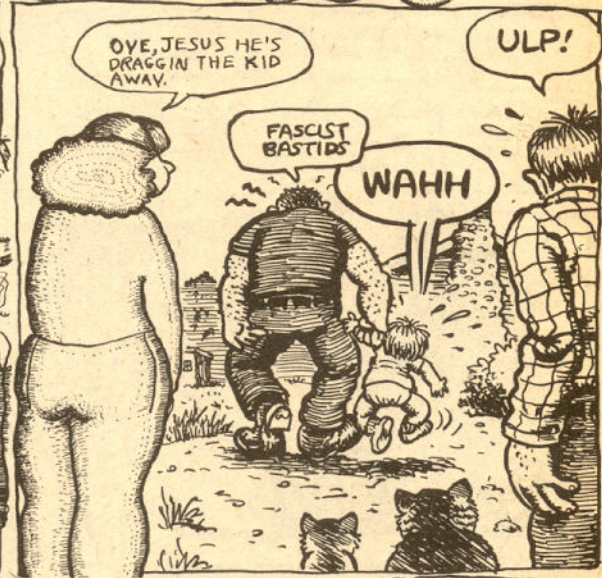
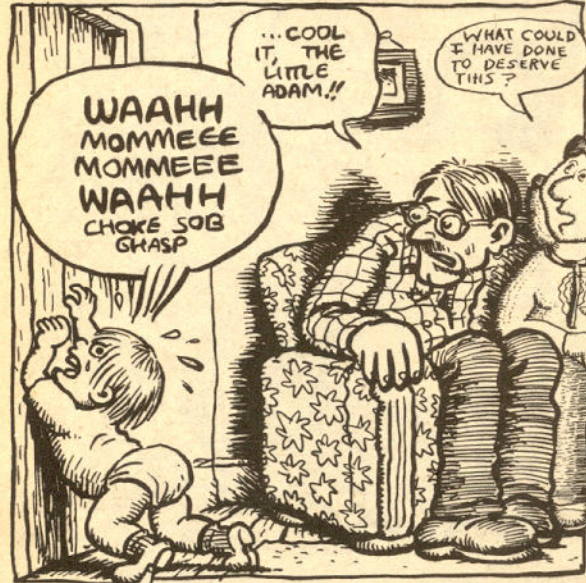
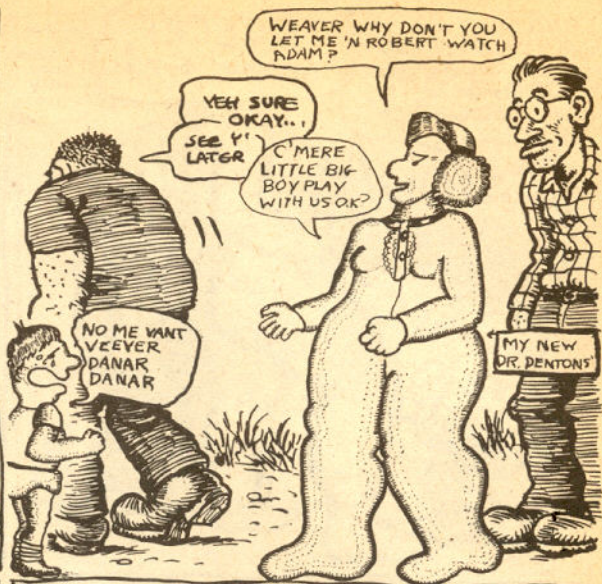
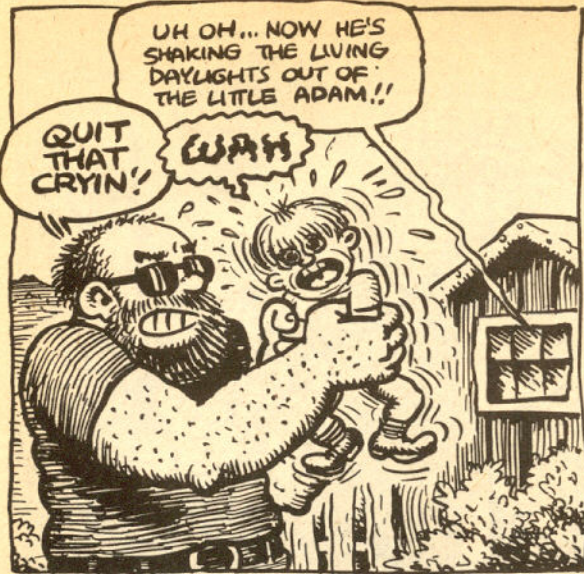


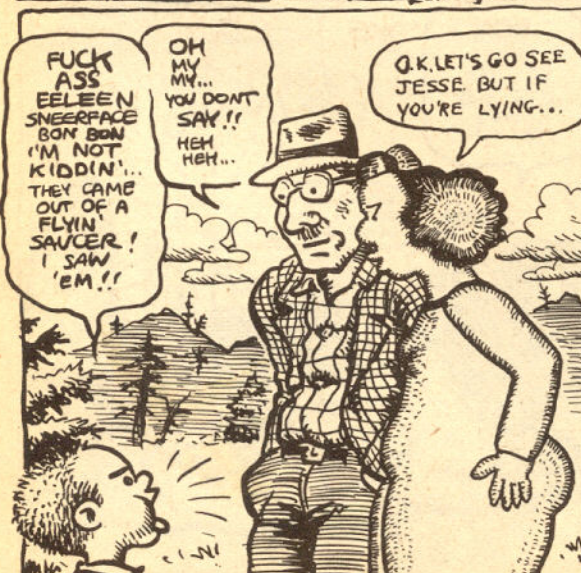
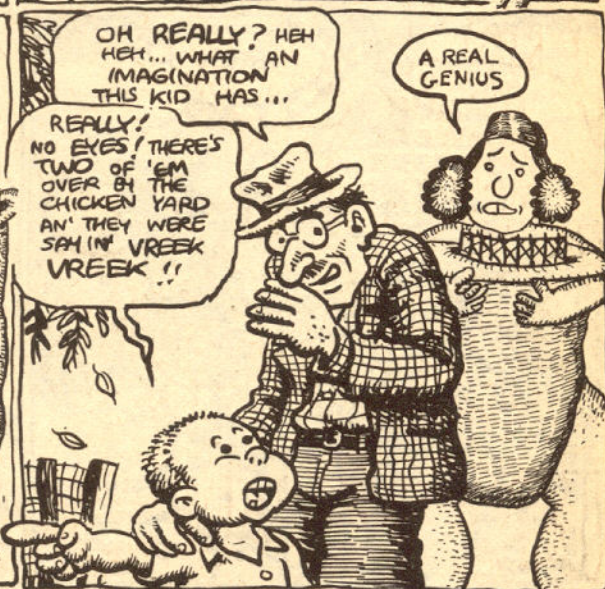
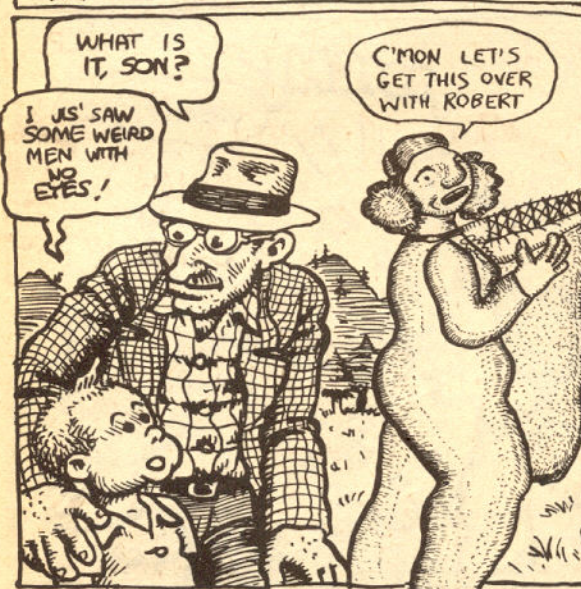
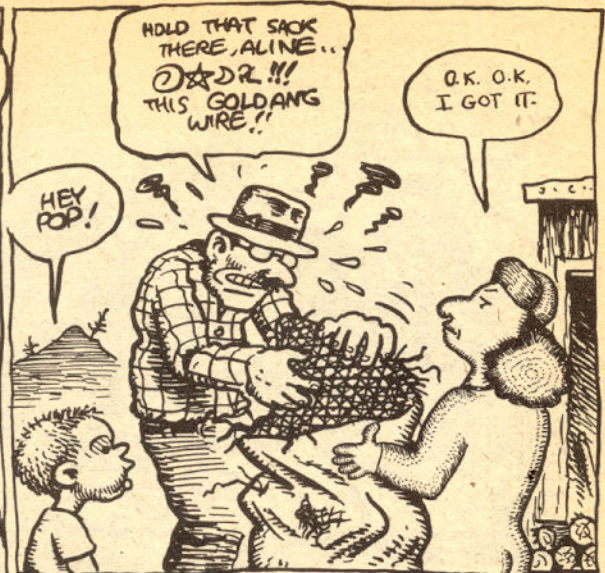


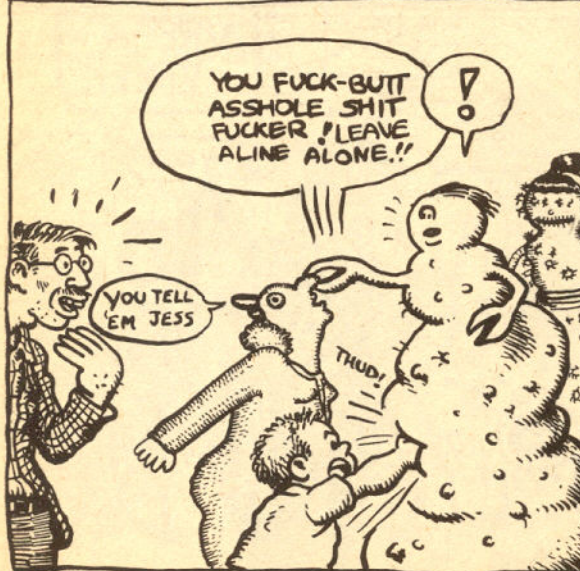
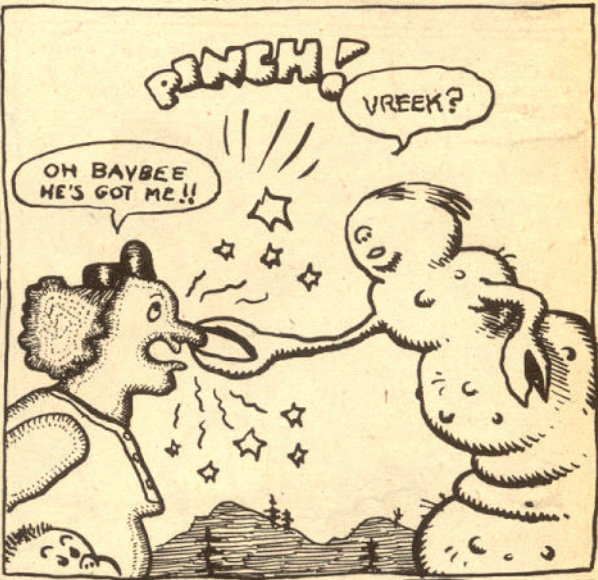
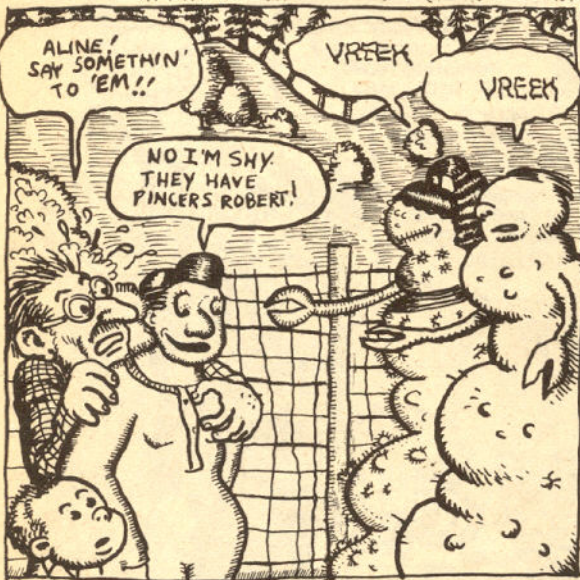
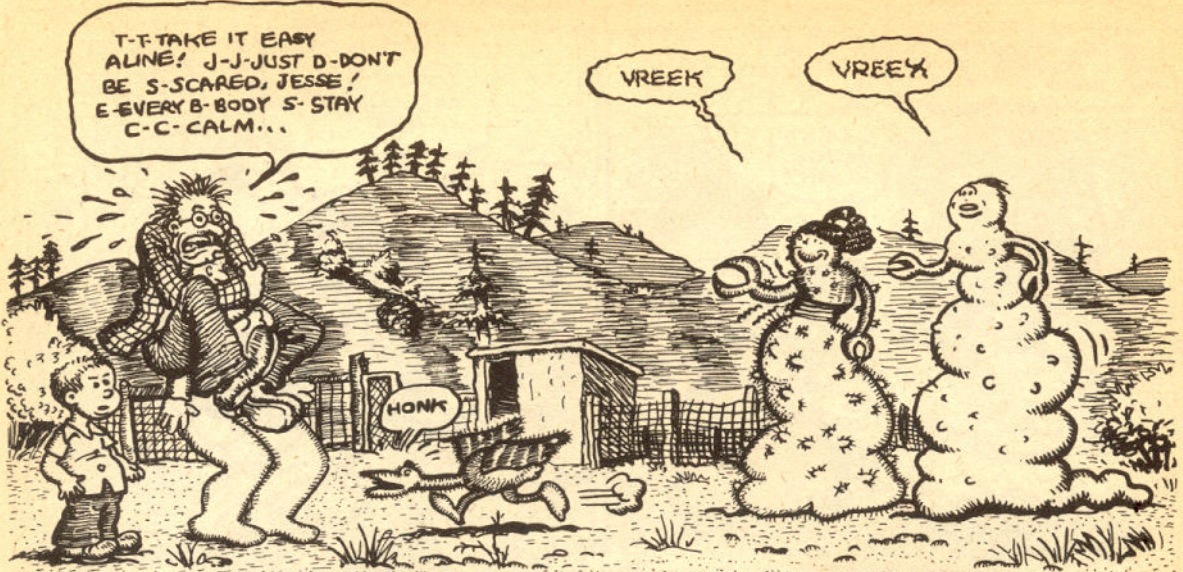


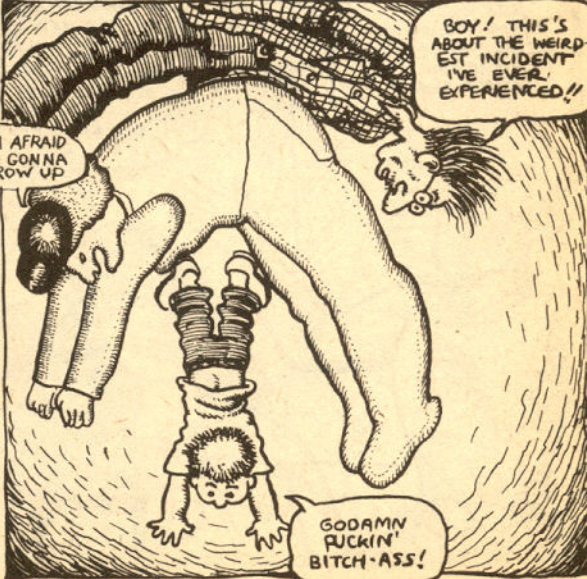
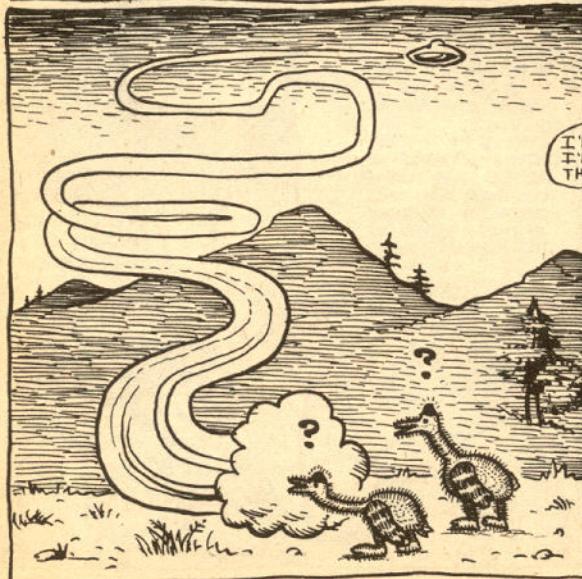
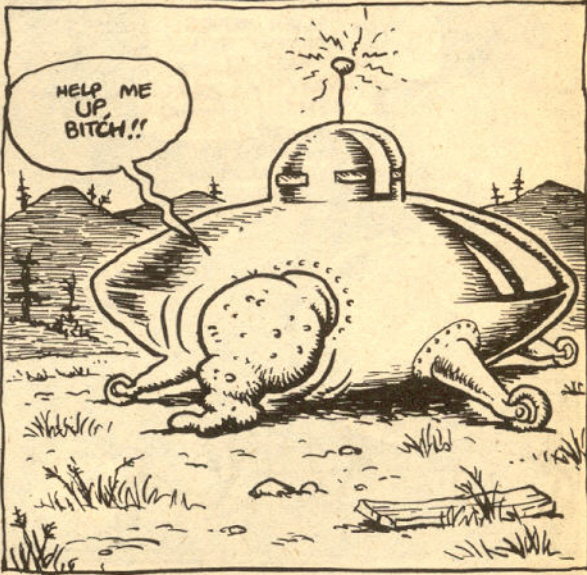
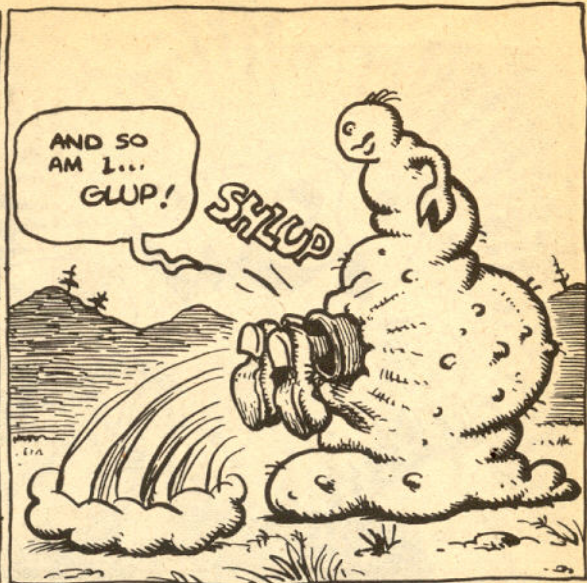
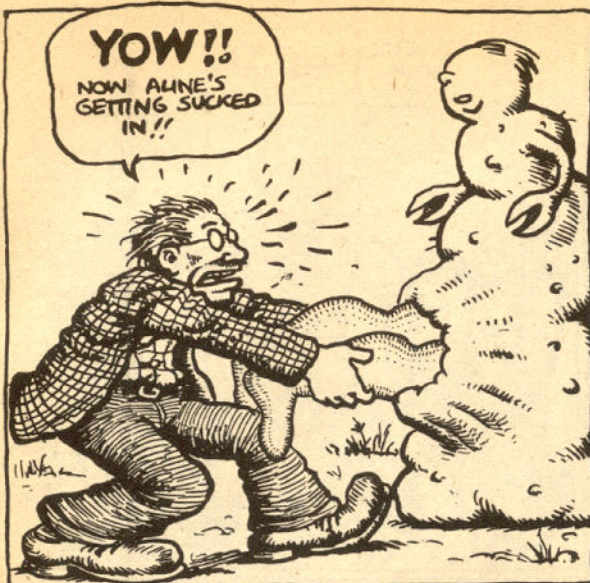












ALL OF A SUDDEN...

YOW!

POW

THANK
YOU
GOD.

YOIKS!
WHAT
NEXT!?

THEY'RE STILL ALIVE!!
QUICKLY! GET THEM
BACK IN THE POD!!

YES,
DOCTOR
TIM!!

THOSE ALIEN BEINGS
WERE OBVIOUSLY EVIL!
THEY WERE SO

UGLY!!
UGH!

EW!!
I KNOW!!

THEY'RE
COMING
AROUND
DR. TIM!!

AAHH...VERY GOOD!! GIVE
THEM SOME LACTO-BACILLUS!
IT'LL HELP THEM FEEL
BETTER!!

WH-WHERE
AM I?

LOOKS LIKE
WHAT'S HIS NAME
FROM STAR TREK

OOH

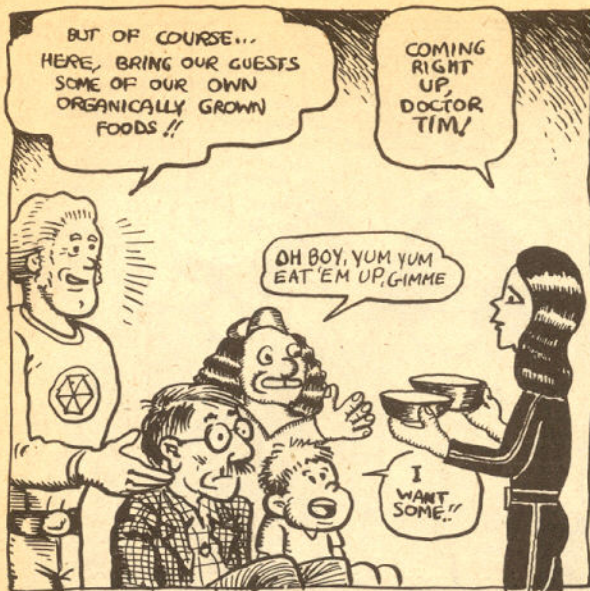
WELCOME
ABOARD TERRA-II
MY FRIENDS! MY
NAME IS DOCTOR
TIMOTHY LEARY!

OH YEA YEA
I THOUGHT YOU
LOOKED FAMILAR
I MUSTA RUN INTO
YOU AT MILLBROOK
WHEN I USTA HANG
OUT THERE A FEW
YEARS AGO.

YES, I SUPPOSE IT'S
ALL SOMEWHAT DIS-
ORIENTING... BUT YOU
SEE, WE'RE LIVING
IN A NEW AGE!! THE
AGE OF INTERGALACTIC
CONTACT... SO YOU SEE,
SOME OF US MORE
HIGHLY EVOLVED EARTH-
PEOPLE HAVE COME
TOGETHER FOR THE
GREATEST MISSION
IN THE HISTORY OF
THE HUMAN RACE!!

GOLLEE!!

ASK HIM IF
THERE'S ANY
FOOD AROUND
HERE, WILL YA.



BUT OF COURSE...
HERE, BRING OUR GUESTS
SOME OF OUR OWN
ORGANICALLY GROWN
FOODS!!

COMING
RIGHT
UP,
DOCTOR
TIM!

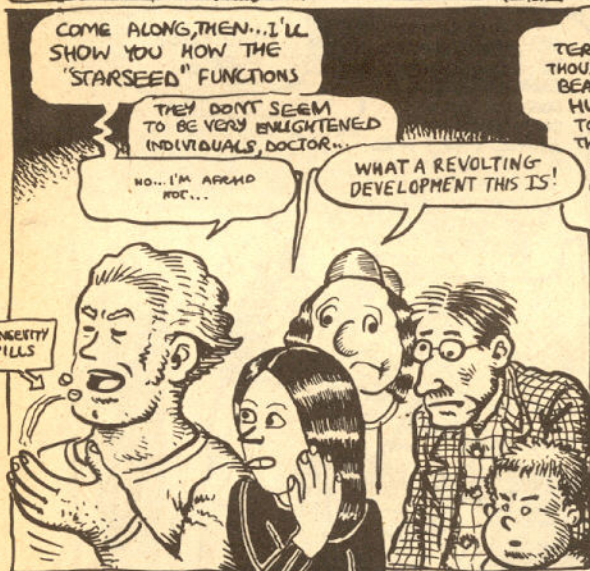
OH BOY, YUM YUM
EAT 'EM UP, GIMME

I
WANT
SOME!!



WHY EXCUSE ME BUT
THERE'S JUST A FEW LEAF
AND THREE ROUND THINGS
IN HERE. WE HAVEN'T EATEN
FOR DAYS. I WAS HOPING FOR
A BURGER OR SOME MEXICAN
FOOD OR SOMETHING.

HMM... I
SEE...



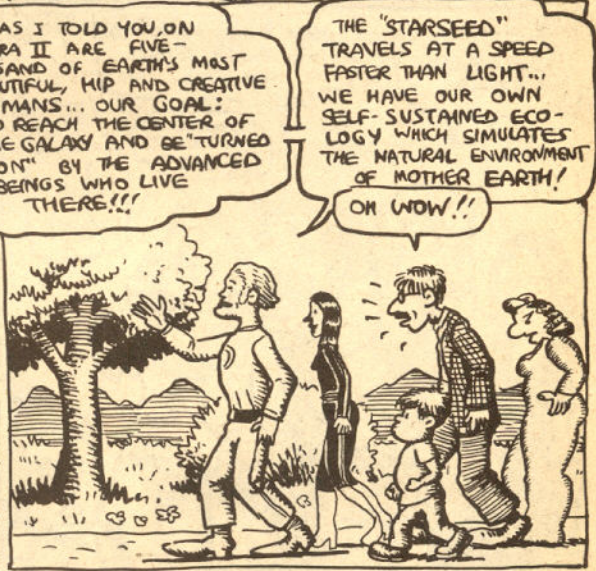
COME ALONG, THEN... I'LL
SHOW YOU HOW THE
"STARSEED" FUNCTIONS

THEY DON'T SEEM
TO BE VERY ENLIGHTENED
INDIVIDUALS, DOCTOR...

NO... I'M AFRAID
NOT...

WHAT A REVOLTING
DEVELOPMENT THIS IS!

LONGEVITY
PILLS



AS I TOLD YOU, ON
TERRA II ARE FIVE-
THOUSAND OF EARTH'S MOST
BEAUTIFUL, HIP AND CREATIVE
HUMANS... OUR GOAL:
TO REACH THE CENTER OF
THE GALAXY AND BE "TURNED
ON" BY THE ADVANCED
BEINGS WHO LIVE
THERE!!!

THE "STARSEED"
TRAVELS AT A SPEED
FASTER THAN LIGHT...
WE HAVE OUR OWN
SELF-SUSTAINED ECO-
LOGY WHICH SIMULATES
THE NATURAL ENVIRONMENT
OF MOTHER EARTH!

OH WOW!!



EVERY PERSON ON
THE SHIP DOES THEIR
OWN THING... EVERY
ONE LIVING IN PER-
FECT HARMONY ON
THIS, THE GREATEST
"TRIP" OF ALL TIME!!

ROBERT, WHAT
IF THEY FORCE
US TO TAKE LSD
IT'S TOO WEIRD
HERE I'LL HAVE A
BAD TRIP

SHHH!
DON'T
MAKE
WAVES,
KOMINSKY!!

I
WANT
SOME
TOYS!

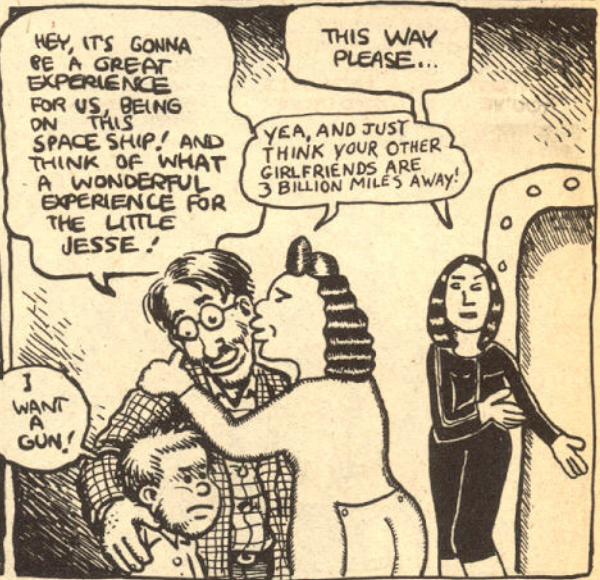


ER... THANKS FOR
SAVING US FROM
THOSE CREATURES...
IT'S REALLY WEIRD...
THERE WE WERE,
STANDING IN OUR
YARD, WHEN —

BUT OF COURSE... THINK
NOTHING OF IT... THEY WERE
OF A CRUDE, COARSE, LOWER
RACE OF BEINGS... PROBABLY
DUDES OF SOME MORE AD-
VANCED BUT MALEVOLENT
CIVILIZATION... I COULD
TELL FROM THEIR APPEARANCE
THAT THEY WERE UP TO NO
GOOD!!

I THOUGHT THEY
WERE KINDA
CUTE...

HEY
LEMMIE
SEE
YOUR
GUN!



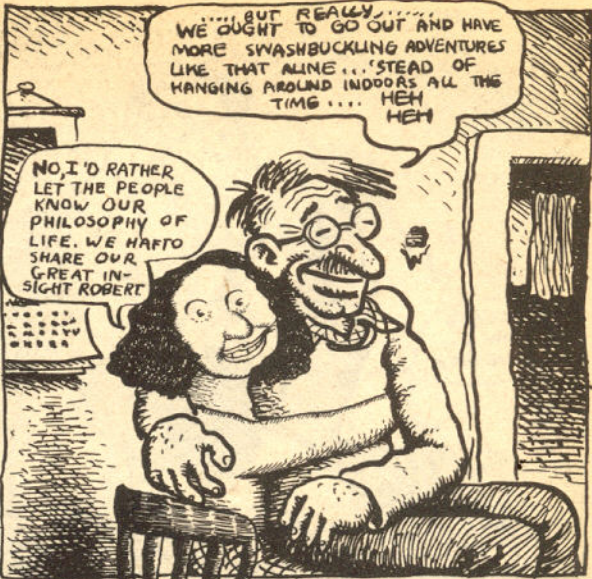
SOME TIME LATER...



WELL, ALINE, OL' BUDDY, IT'S CERTAINLY GOOD TO BE BACK HERE IN MY LITTLE OL' GODDAMN CABIN AGAIN, ISN'T IT?

YES AND I'M GLAD I HAVE MY NEW BOOTS

...BUT REALLY... WE OUGHT TO GO OUT AND HAVE MORE SWASHBUCKLING ADVENTURES LIKE THAT ALINE... STEAD OF HANGING AROUND INDOORS ALL THE TIME... HEH HEH

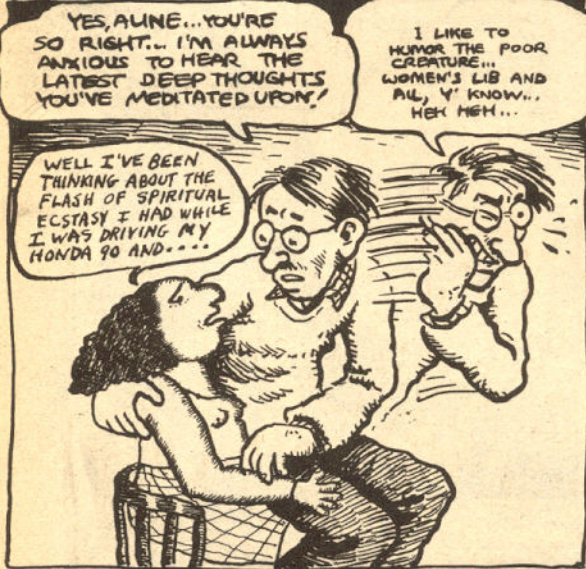


NO, I'D RATHER LET THE PEOPLE KNOW OUR PHILOSOPHY OF LIFE. WE HAFTO SHARE OUR GREAT INSIGHT ROBERT

YES, ALINE... YOU'RE SO RIGHT... I'M ALWAYS ANXIOUS TO HEAR THE LATEST DEEP THOUGHTS YOU'VE MEDITATED UPON!

I LIKE TO HUMOR THE POOR CREATURE... WOMEN'S LIB AND ALL, Y' KNOW... HEH HEH...

WELL I'VE BEEN THINKING ABOUT THE FLASH OF SPIRITUAL ECSTASY I HAD WHILE I WAS DRIVING MY HONDA 90 AND....



WHAT A LUCKY GIRL I AM!

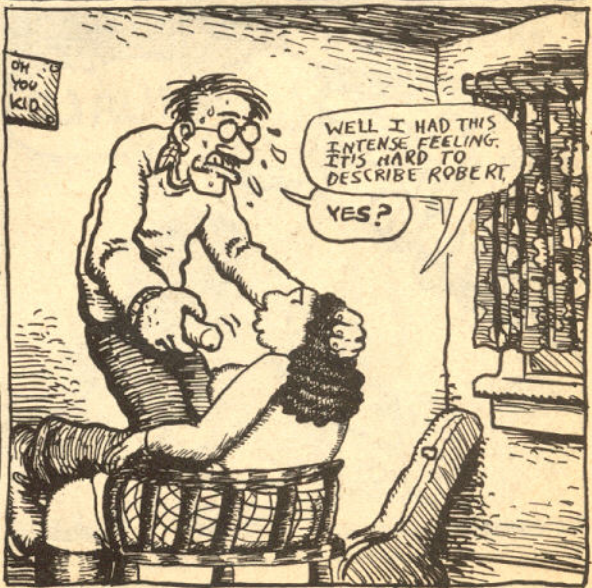
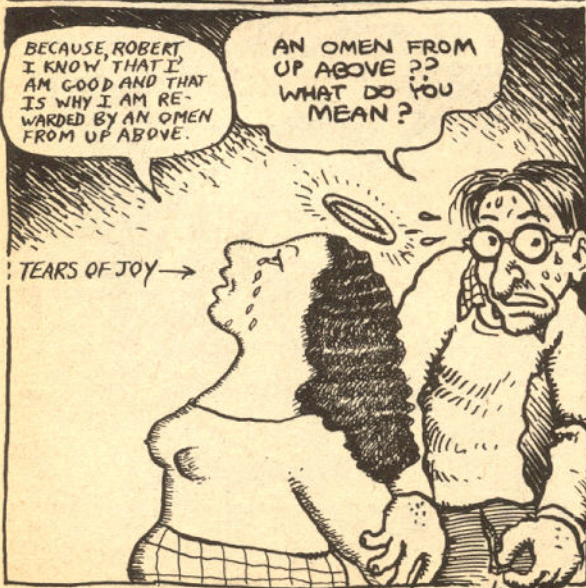
AND WHY ARE YOU A LUCKY GIRL, ALINE, HM?



BECAUSE, ROBERT I KNOW THAT I' AM GOOD AND THAT IS WHY I AM RE-WARDED BY AN OMEN FROM UP ABOVE.

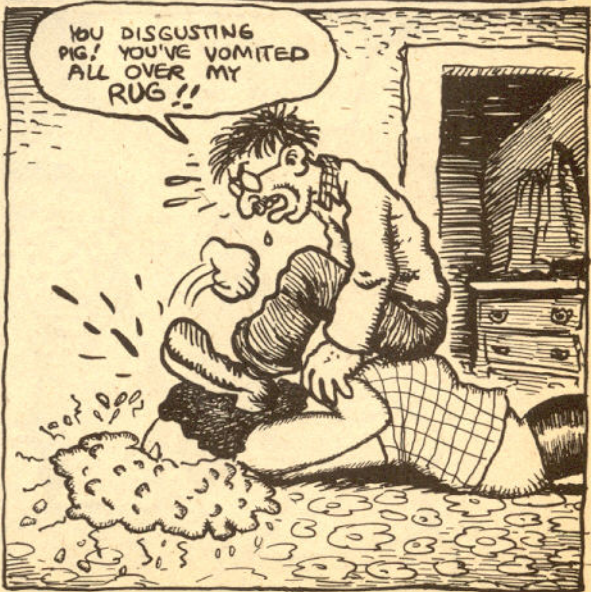
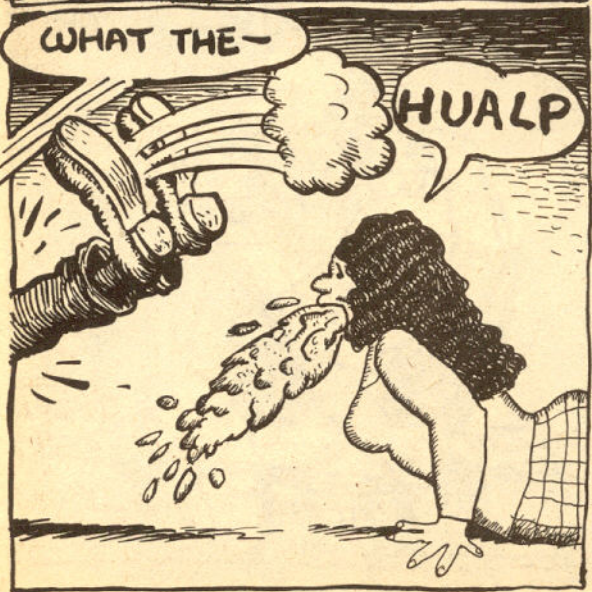
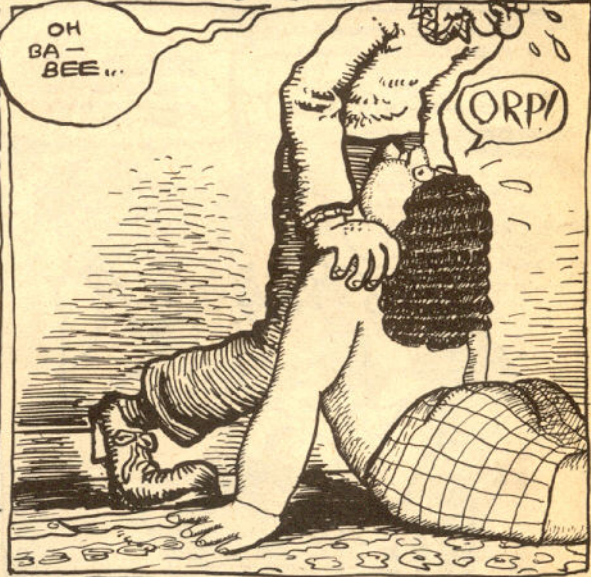
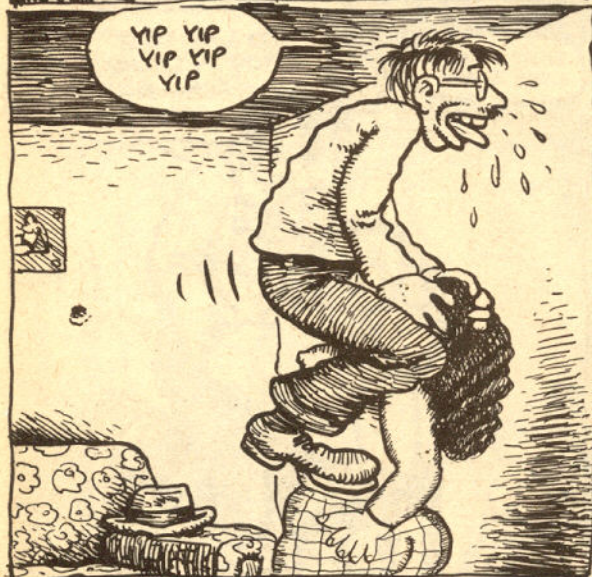
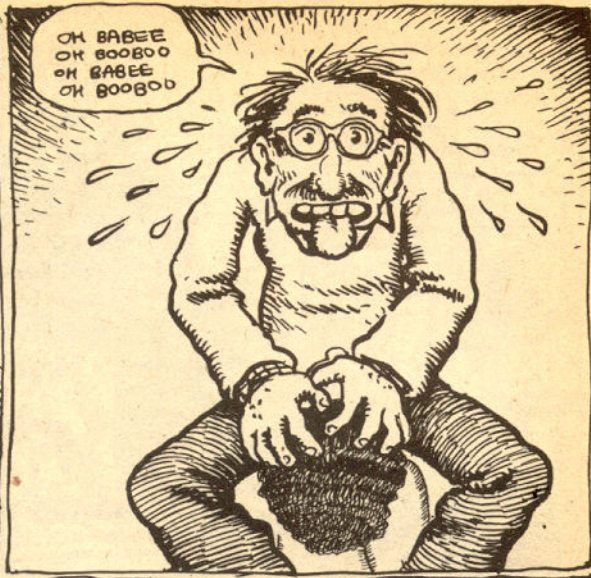
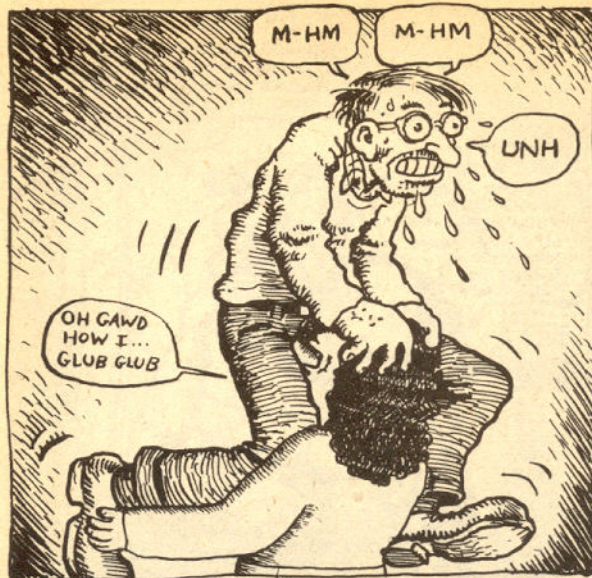
AN OMEN FROM UP ABOVE ?? WHAT DO YOU MEAN?

TEARS OF JOY →



WELL I HAD THIS INTENSE FEELING. IT'S HARD TO DESCRIBE ROBERT.

YES?



OH ROBERT YOU'RE SO SWEET. YOU PLAY WITH ME SO GOOD THERE'S JUST ONE THING.....

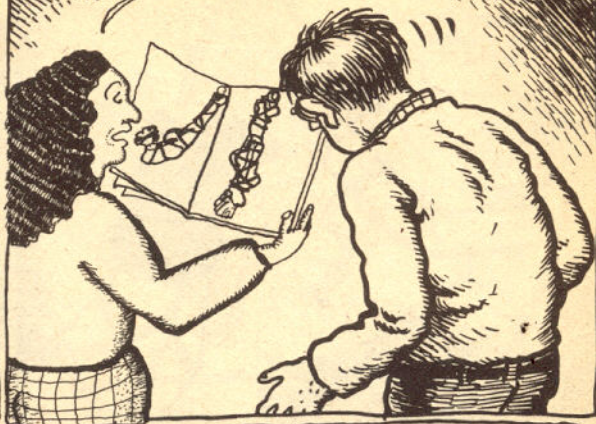
WHAT'S THAT?



SOMETIME DO YA THINK YOU COULD TIE ME UP AND HANG ME UPSIDE DOWN LIKE IN THESE PICTURES?

HMM... LET'S SEE...

AH YES!



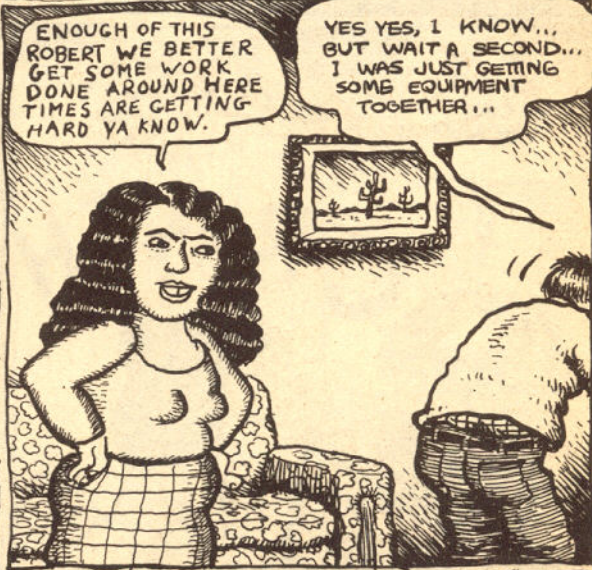
PERHAPS IT COULD BE ARRANGED...

OH GOOD



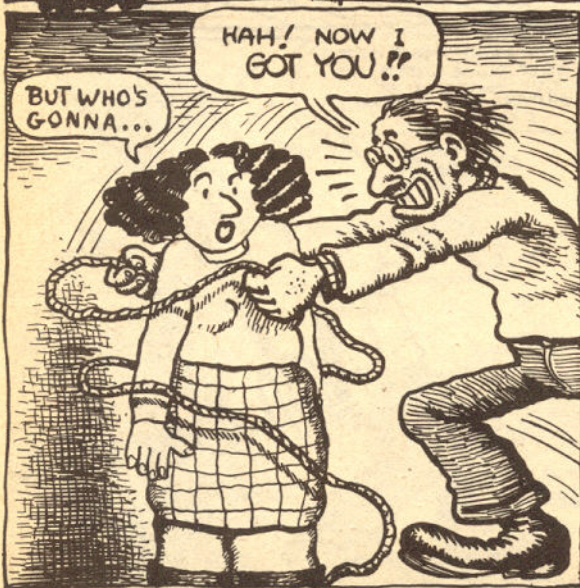
ENOUGH OF THIS ROBERT WE BETTER GET SOME WORK DONE AROUND HERE TIMES ARE GETTING HARD YA KNOW.

YES YES, I KNOW... BUT WAIT A SECOND... I WAS JUST GETTING SOME EQUIPMENT TOGETHER...



HAH! NOW I GOT YOU!!

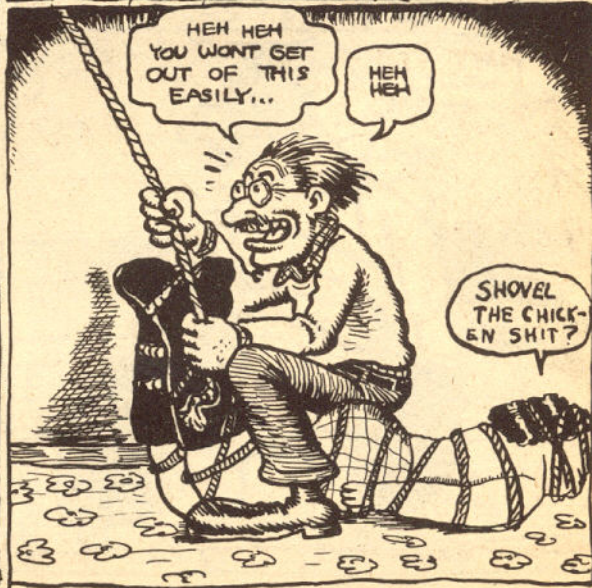
BUT WHO'S GONNA...

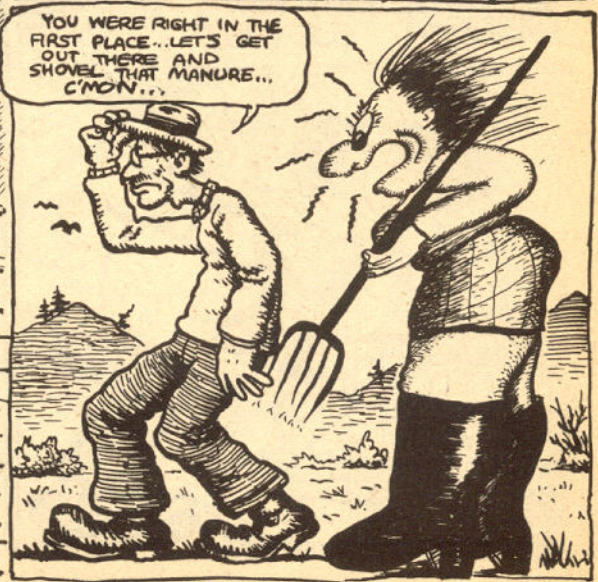
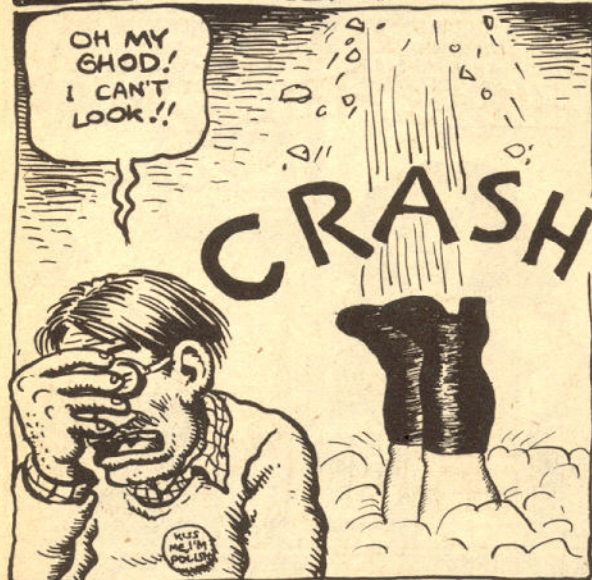
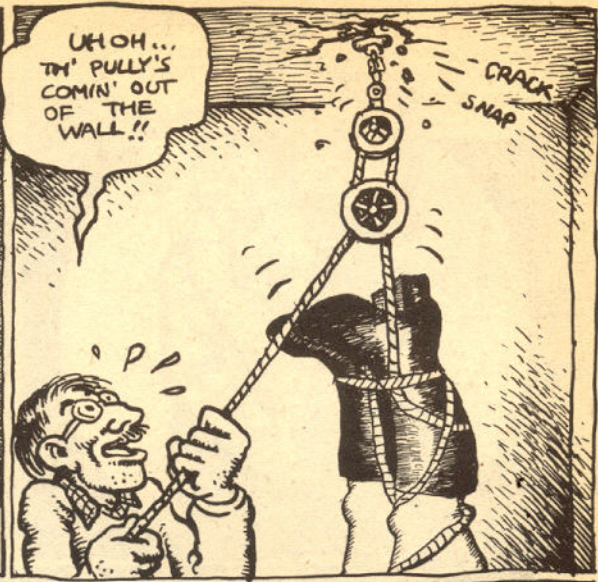
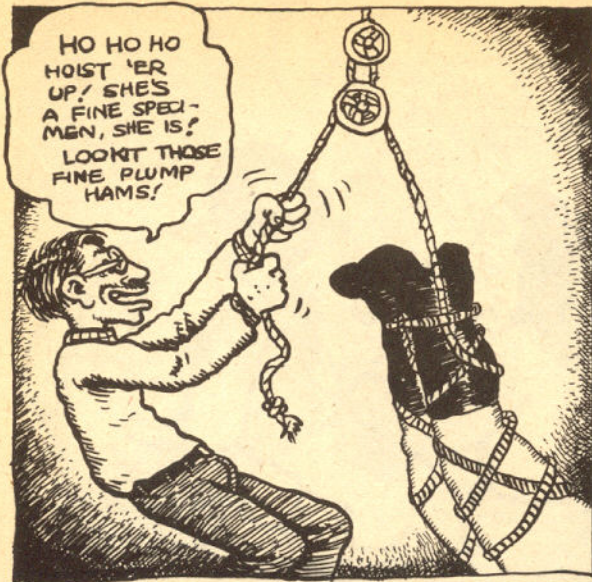


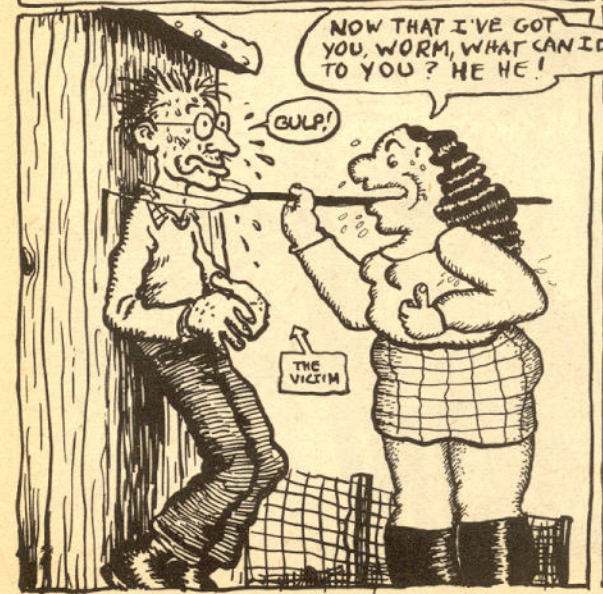
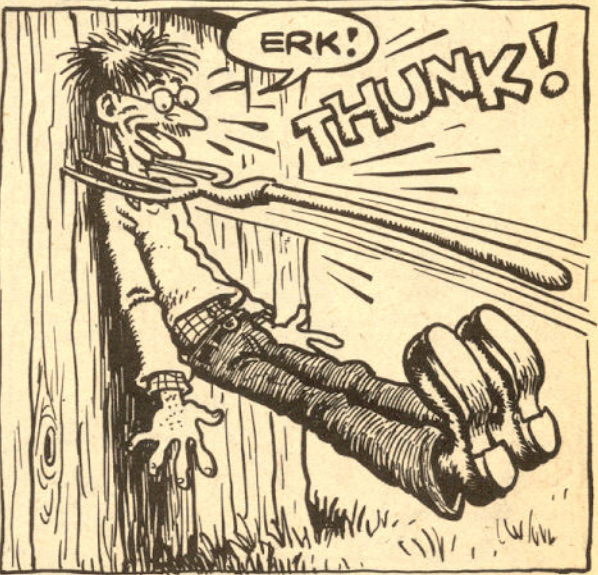
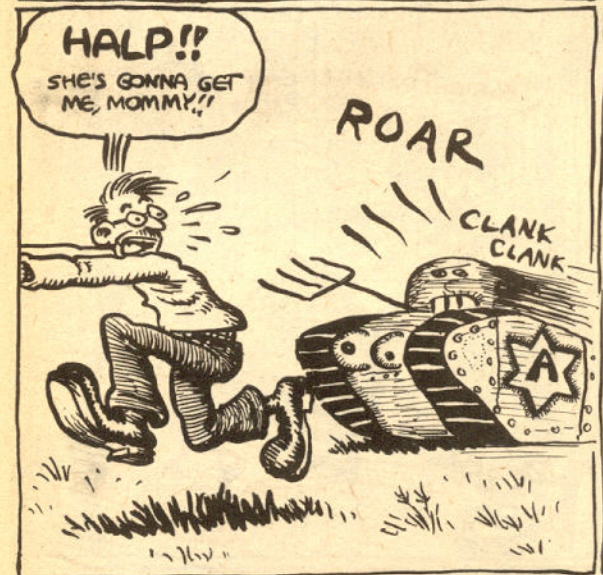
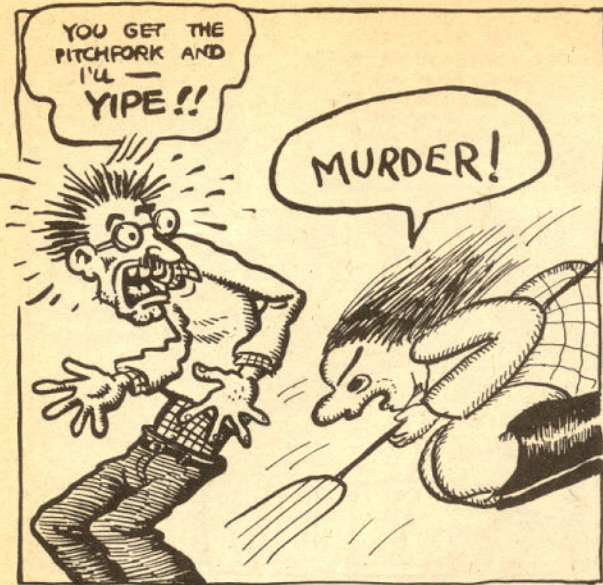
HEH HEH YOU WON'T GET OUT OF THIS EASILY...

HEH HEH

SHOVEL THE CHICKEN SHIT?





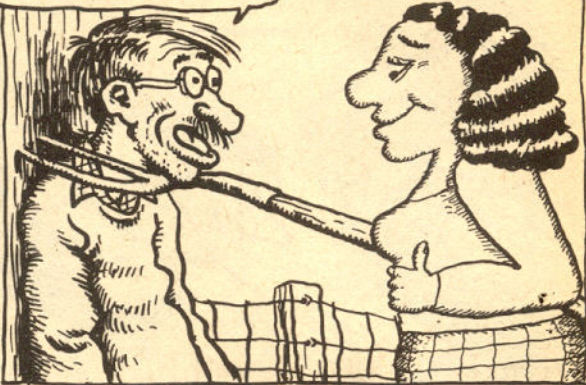
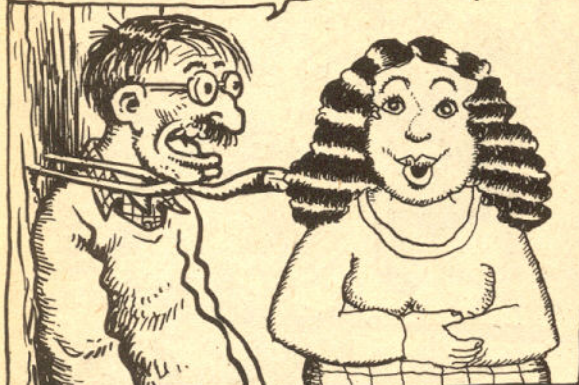


ALINE, I JUST WANT YOU TO BE MINDFUL OF HOW HIGHLY I REGARD YOUR FINE MIND AND YOUR GREAT HUMILITY... WHY, THE DEPTH OF YOUR SENSITIVITY HAS ALWAYS ASTOUNDED ME...

YES, THAT'S QUITE TRUE, I'VE ALWAYS KNOWN THAT.

AND NOT ONLY THAT BUT JUST REMEMBER HOW MANY TIMES YOU'VE BELLOWED "GET ME FOOD!" AND I'VE TAKEN YOU OUT TO THE FINEST RESTAURANTS... AND NOT ONLY THAT...

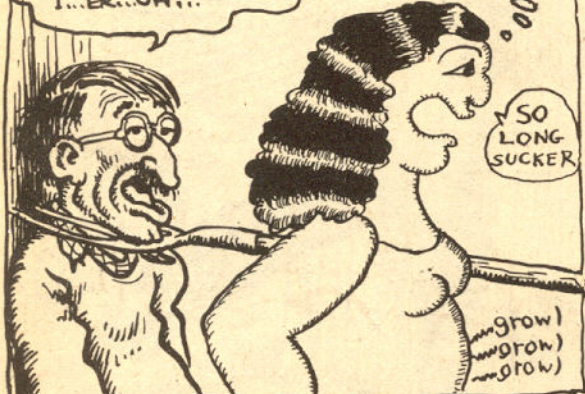
WHY THAT REMINDS ME, I'M HUNGRY RIGHT NOW!



I THINK YOU ARE A TRULY GREAT ARTIST OF UNBOUNDED TALENT AND ABILITY... WORTHY OF THE HIGHEST RESPECT... SERIOUSLY, I'M NOT JIVING... YOU ARE WITHOUT A DOUBT... UH... I... ER... UH...



SO LONG SUCKER



HEY WAIT!!

DON'T LEAVE ME PINNED TO THE CHICKEN COOP!!

I'M GONNA MAKE SOME BROWNIES.



I'LL TREAT YOU TO A PAPA-BURGER AT A&W!... A ENCHERITO AN' A BANANA MILK SHAKE AT TACO BELL!!

GIMME A BREAK WILL YA?

AN ENCHERITO HEY?



HEY!!

I'LL JUST TAKE YOUR MONEY AND GO GET ONE MYSELF. HEH HEH!



ONLY A FEW DAYS LATER:

I'M ALONE, FREEZING IN MY BED. IT'S NOT EVEN BEDTIME, BUT I'M TOO DEPRESSED TO COME OUT.

YOU MIGHT AS WELL KNOW IT THAT BUM HAS SPLIT AGAIN.

THAT STUPID WORM

HE'S GONE OFF AND LEFT HIS LOVED ONES, HIS WIFE, GIRLFRIEND, CHILDREN, ANIMALS BUT WHAT DOES HE CARE?

HE'S SO MEAN!

I HATE YOU!

YOU'RE DISGUSTING!

WAA WAA!

ACTUALLY I'M SORT OF GLAD I HAVE THIS CHANCE TO TELL YOU WHAT I THINK. HEH HEH!

THIS IS MY TRAILER

I THINK THAT "ALL IN ALL IT'S BEEN A GREAT LIFE" HA HA!

NO REALLY, THERE WAS A TIME WHEN I USED TO WRITE ABOUT MY INDEPENDENCE. REMEMBER?

NOW YOU SEE ME HERE ON THESE PAGES IN A MAN'S WORLD.

GET OUT YOU SKINNY PIG!

CUPI!

WHO ME?

SO CUTE!

SO NATURALLY YOU THINK, HERE'S ANOTHER WOMAN (SISTER, FRIEND) SUCKED IN BY ROMANCE!

SHE'S FORGOTTEN HER STRUGGLES IN THE CITY.

NOW SHE'S FAT AND COMPLACENT

I'D RATHER BE BLUE THINKIN' OF YOU I'D RATHER BE BLUE OVER YOU THEN BE HAPPY WITH SOMEBODY ELSE!

I FEEL SO HEALTHY.

I'LL THINK FOR AWHILE AND THEN HAVE ANOTHER BON BON.

BUT IN REALITY LIFE IS HARDER NOW. WHY IT ALL BOILS DOWN TO THE ONE TO ONE RELATIONSHIP DOESN'T IT??

I MEAN TRYING TO LIVE WITH YOUR FRIENDS IS A VALID EXPERIMENT!

AND HERE I AM IN MY LITTLE TRAILER TONITE, BEING A NUN.

WELL AUNE YOU ARE A LITTLE PUSHY

WHAD'DYA MEAN HUH HUH?

JUST BECAUSE YOU BITCHES HAVE TITS YOU THINK YOU KNOW EVERYTHING.

HUH? WHAT DID WE DO?

NO MATTER WHAT I DO I ALWAYS HAVE STRUGGLES

IT'S PEACEFUL IN HERE THO WHEN I'M ALONE

IT'S ALSO WEIRD

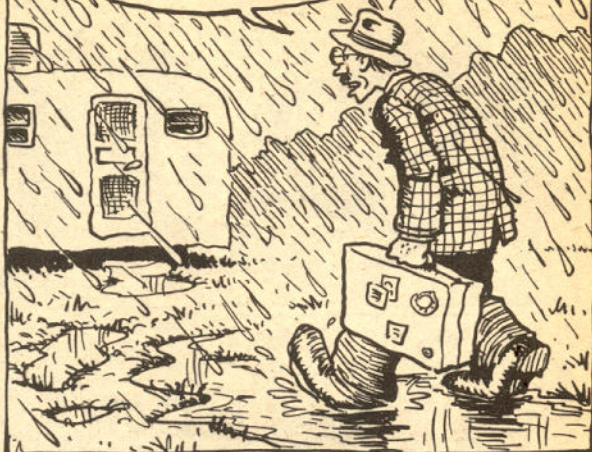
*Thanks To T.Z. OF CHICAGO, ILLINOIS (The Little Brute).

WEEKS LATER

WELL, IT'S GOOD
TO BE HOME
AGAIN...



GUESS I'LL DROP
IN ON "THE BUNCH"
AN' SEE WHAT SHE'S
BEEN UP TO...



HEY ALINE, SWEETIE BABEE
WOT'S HAPPENING ??

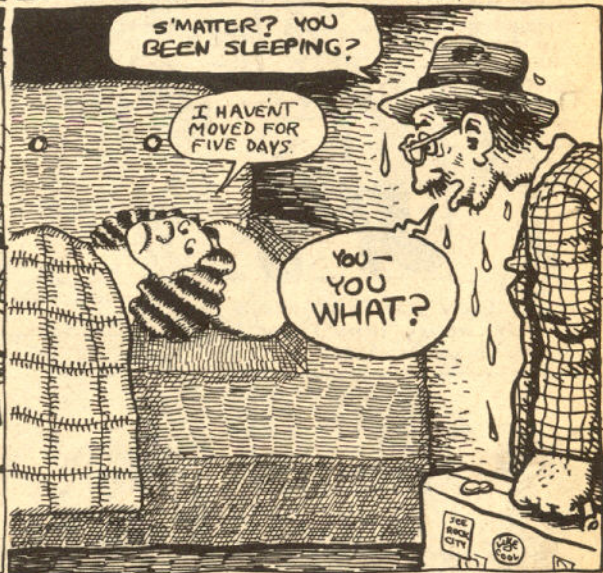
LONG
TIME
NO SEE!
EH ??



S'MATTER? YOU
BEEN SLEEPING?

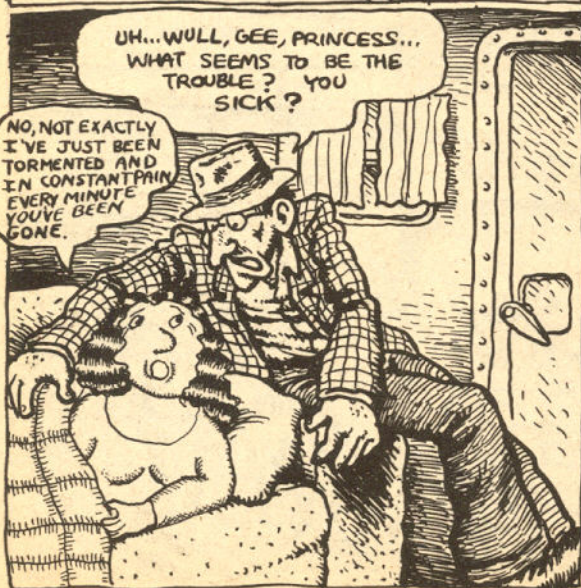
I HAVENT
MOVED FOR
FIVE DAYS

YOU—
YOU
WHAT?



UH...WULL, GEE, PRINCESS...
WHAT SEEMS TO BE THE
TROUBLE? YOU
SICK?

NO, NOT EXACTLY
I'VE JUST BEEN
TORMENTED AND
IN CONSTANT PAIN
EVERY MINUTE
YOU'VE BEEN
GONE.



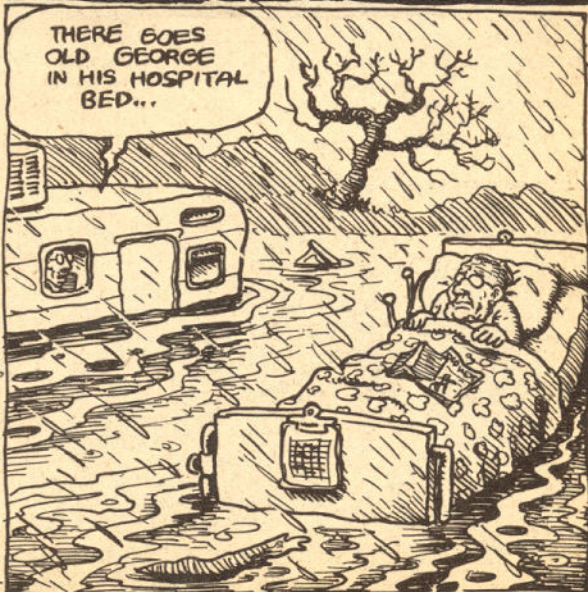
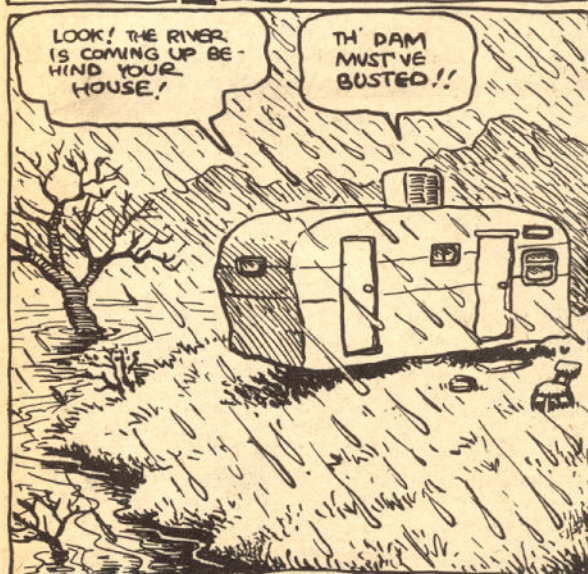
OH GOD...
MORE
GUILT...

OH SAY YOU'LL NEVER
LEAVE ME AGAIN ROBERT

I'LL NEVER
LEAVE YOU
AGAIN...

THANKS I
BELIEVE YOU





THIS IS TERRIBLE!
WHAT'S GOING TO
BECOME OF MY
RECORD
COLLECTION??!!

YEW STEWPID MATERIALISTIC
PIG. WHAT ABOUT OLD GEORGE?
HUH? I'M GOIN' AFTER THE
OLD BOY RIGHT NOW!

THERE SHE GOES...
OUT TO SAVE GEORGE...
COME HERE, OLLIE!
LET ME HOLD
YOU!!

MRAAF!

SPLASH!

I'M COMING
GEORGE, HOLD ON!

BRRF

ALINE! ALINE!!
NEVERMIND THAT OLD
CODGER! THE TRAILER'S
SINKING! HERE...GRAB
THIS ROPE AN' PULL
US TO SAFETY!!

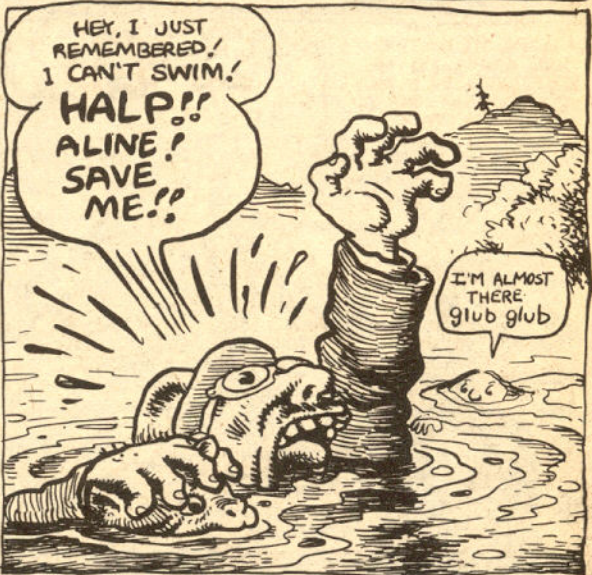
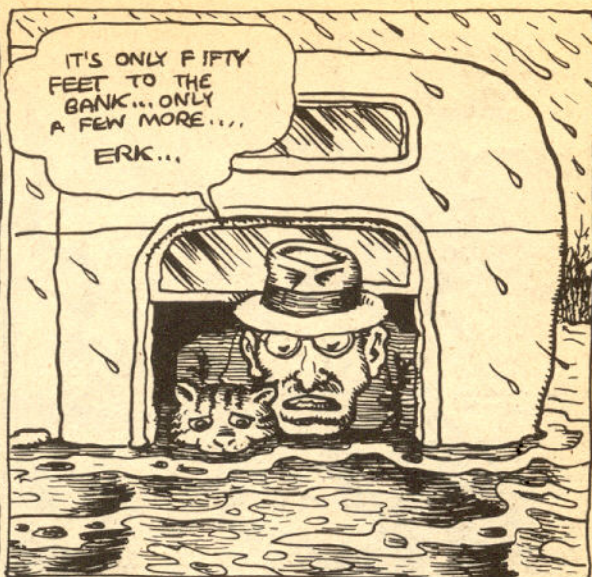
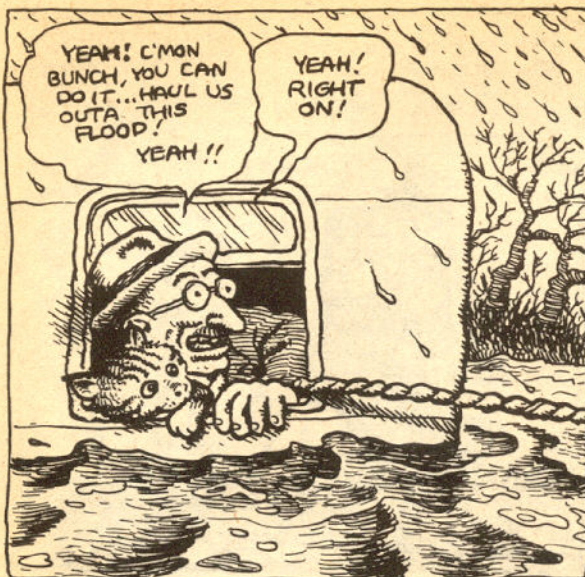
SO LONG GEORGE
I'LL SAVE YOU
BOO BOO!

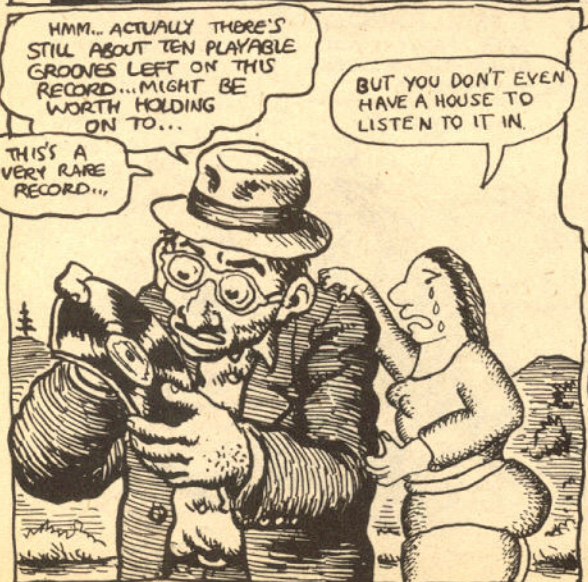
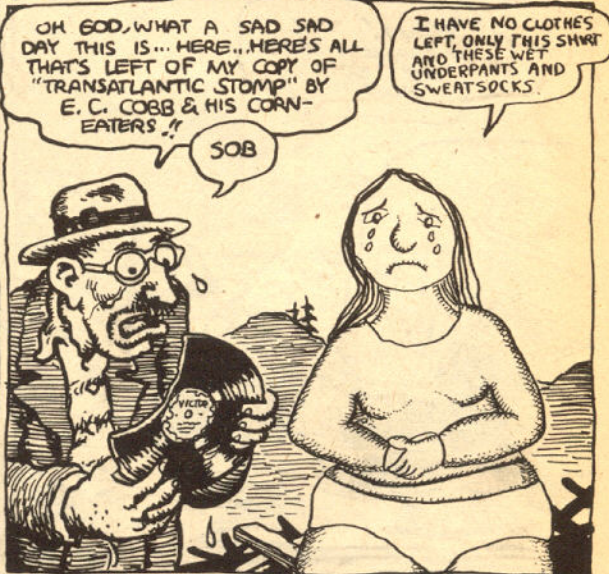
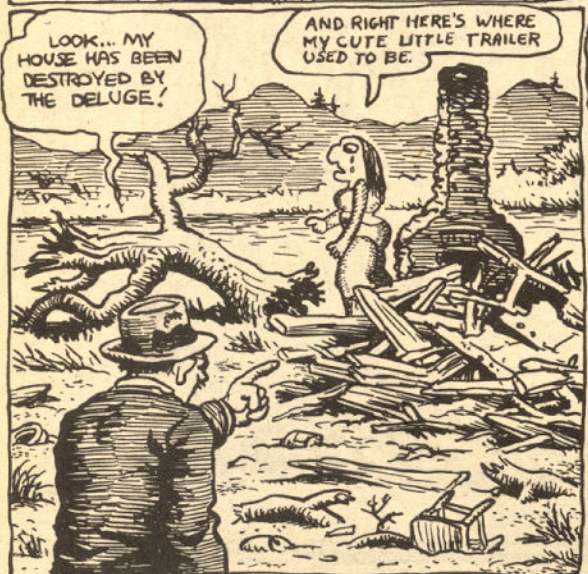
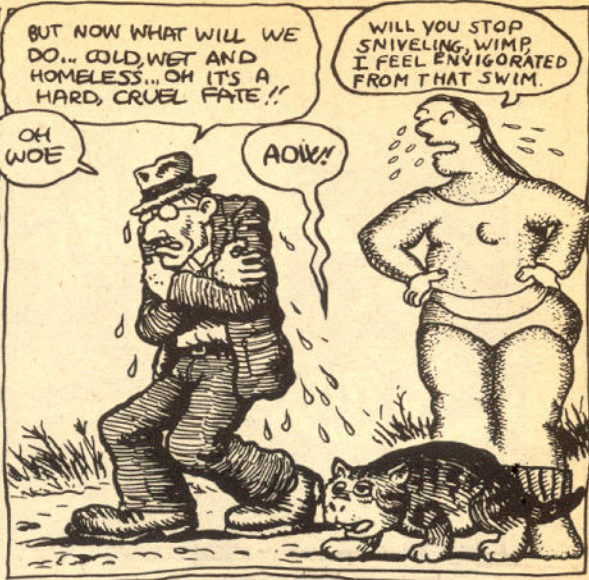
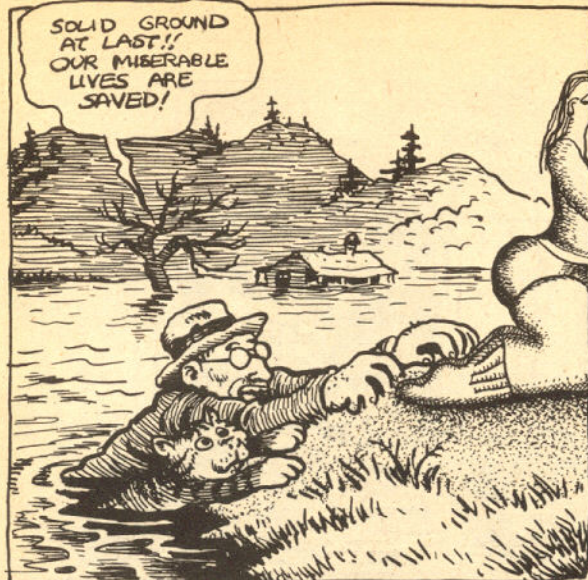
THAT'S TH'
STUFF
PRINCESS!!

BOY LOOKIT
THOSE STRONG
JAWS GO TO
WORK!

HONK

A SURGE OF ADRENALIN
GIVES ALINE THE STRENGTH
OF A BEAST OF BURDEN!!





OH YOU'RE SO JEWISH! ALWAYS WORRYING ABOUT CONCENTRATION CAMPS!! YOU'RE SO BOOSHWAH! SO OVERLY CONCERNED WITH PHYSICAL COMFORT! WE SHOULD LEARN TO SURVIVE ON OUR OWN LIKE THE INDIANS DID!!

O.K SMART ASS LET'S USE WHAT THERE'S THE MOST OF, MUD. HA HA! YEA, THAT'S A GREAT IDEA.



I WUZ -

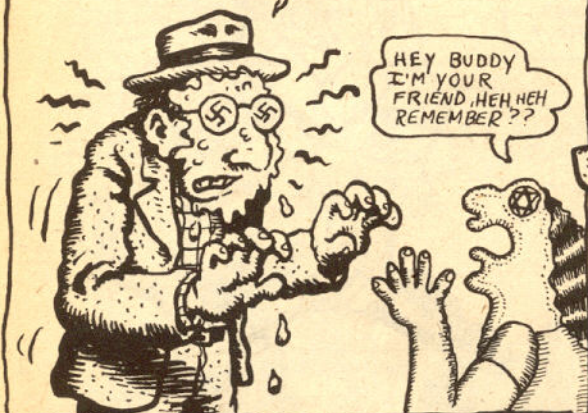
SEE HERE'S SOME GOOD LOCAL MUD JUST LIKE THE PRIMITIVE MEN USED TO MAKE THEIR HUMBLE HUTS!

WHY YOU -



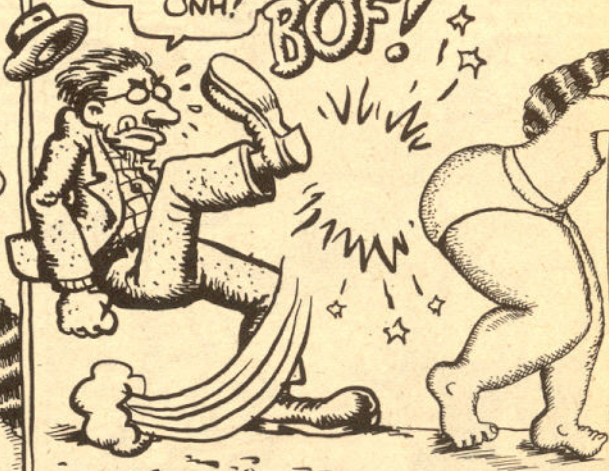
GRRR... SLOWLY I TURNED... STEP BY STEP... INCH BY INCH...

HEY BUDDY I'M YOUR FRIEND, HEH HEH REMEMBER??



I'LL KICK YOUR ASS, BITCH!! UNH!

BOF!



OWWW!!

OOCH OWCH
OOCH OW

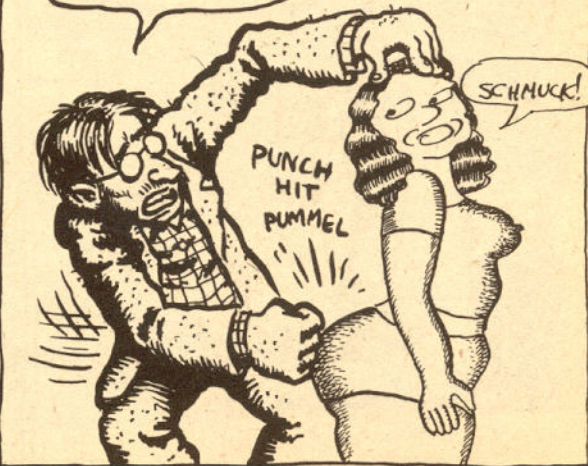
MY FOOT FEELS LIKE IT'S BUSTED!!

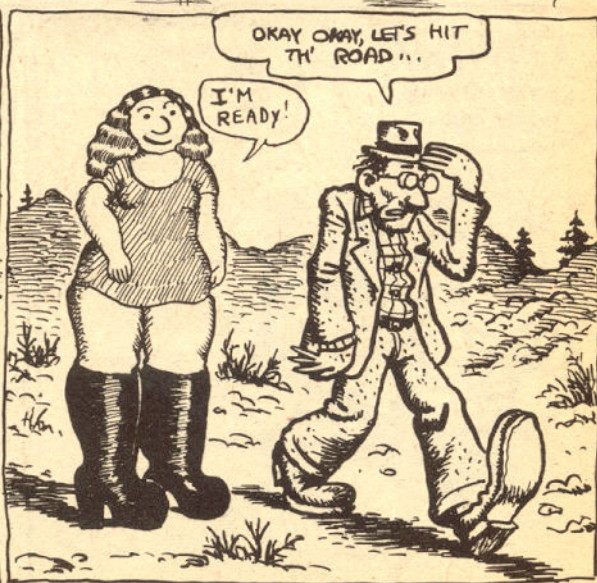
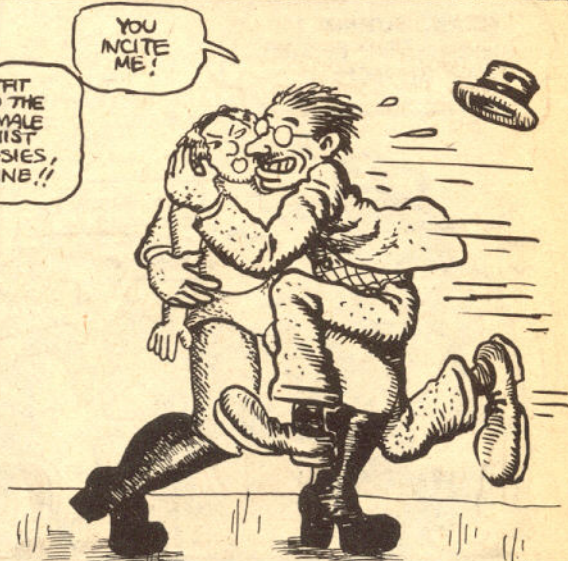
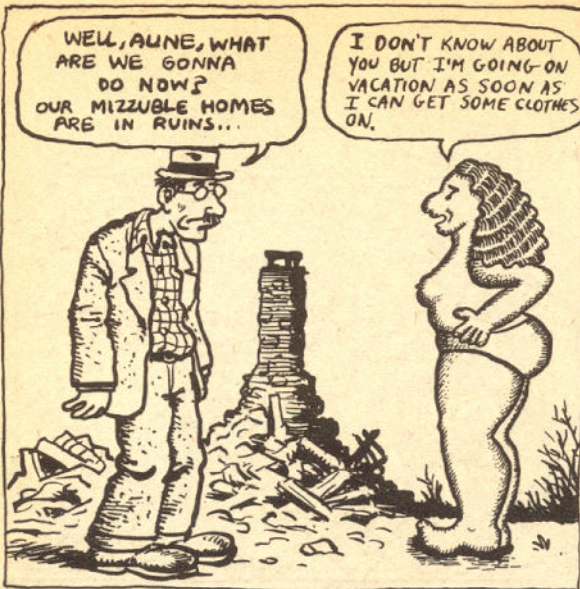


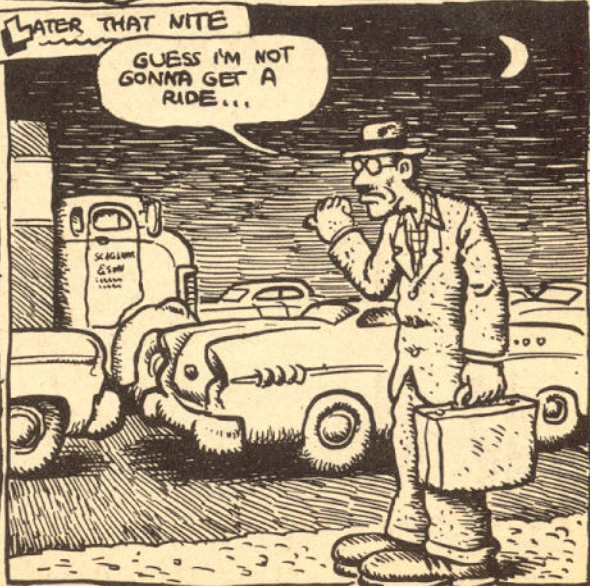
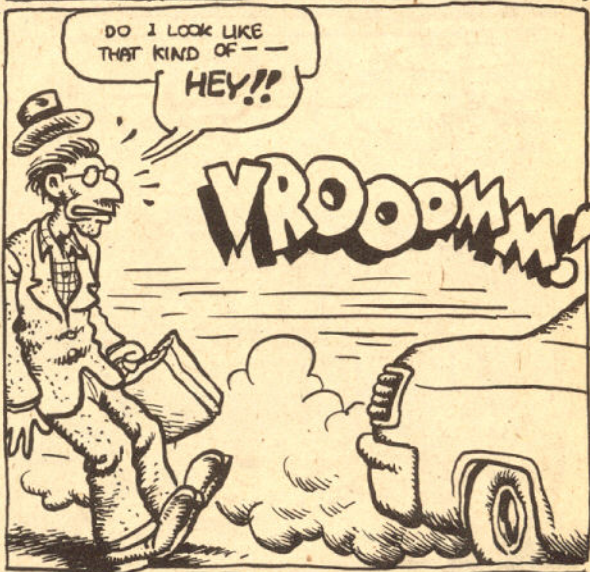
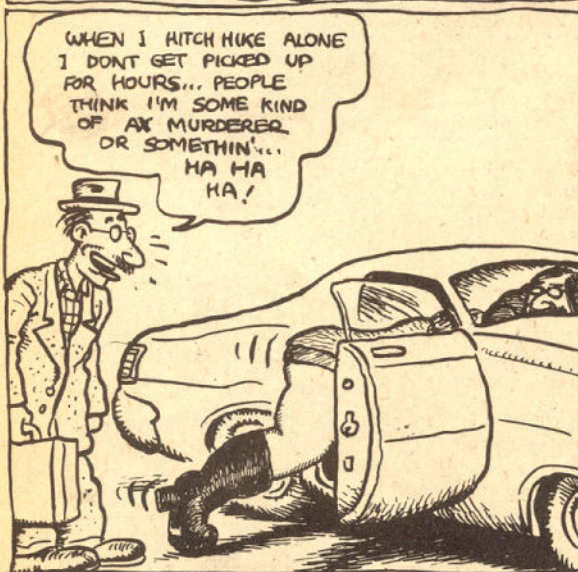
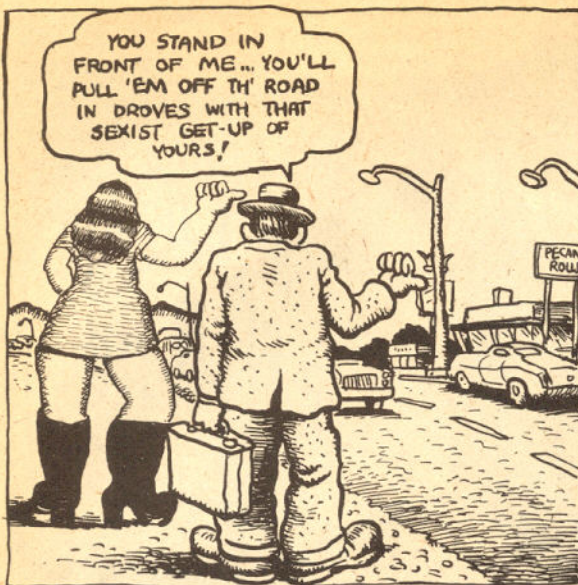
JEEZ! 2 GOLLY GOSH... WHAT ROCK-HARD BUNS YOU HAVE THERE!

SCHNUCK!

PUNCH
HIT
PUMMEL





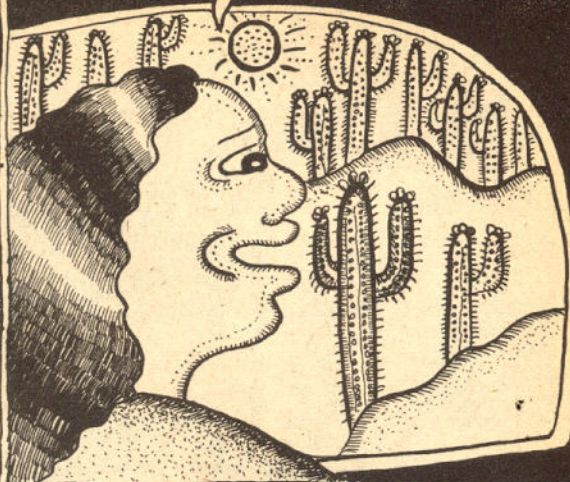


I HAVE ENOUGH
MONEY TO TAKE
THE BUS TO
CHICAGO...



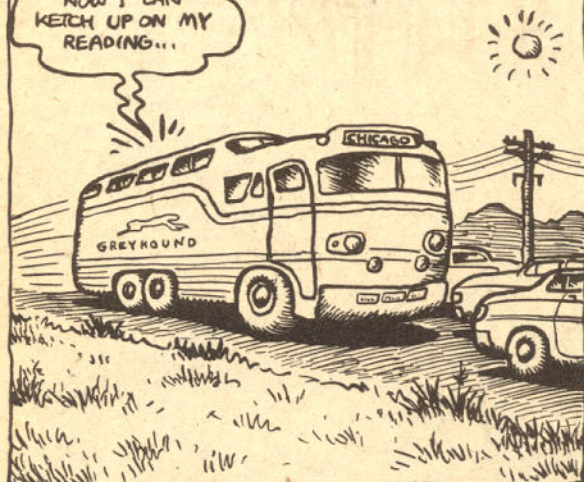
MEANWHILE THE NEXT DAY:

OH LOOK AT THOSE GORGEOUS
SAGUARO CACTUSES!



AND IN ANOTHER PART OF THE COUNTRY...

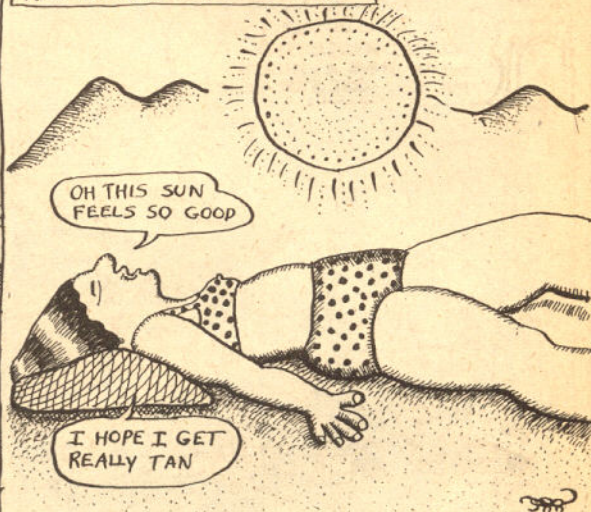
NOW I CAN
KETCH UP ON MY
READING...



AND MEANWHILE, IN TUC SON-

OH THIS SUN
FEELS SO GOOD

I HOPE I GET
REALLY TAN

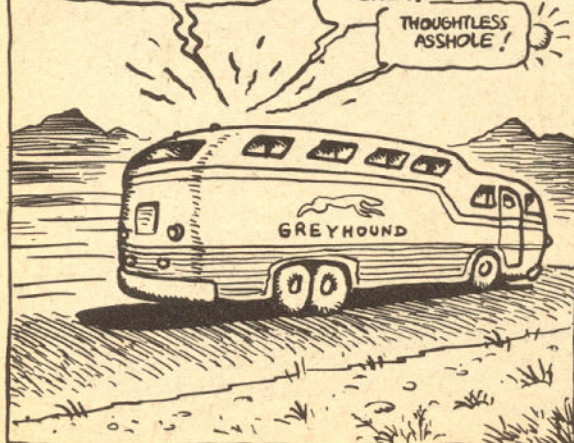


Meanwhile...

GOLDERN IT...
I'VE RUN OUT OF
READING MATERIAL!

...AND THIS @*!!*!
SCHMUCK IN FRONT
OF ME HAS HIS SEAT
ALL THE WAY
BACK!

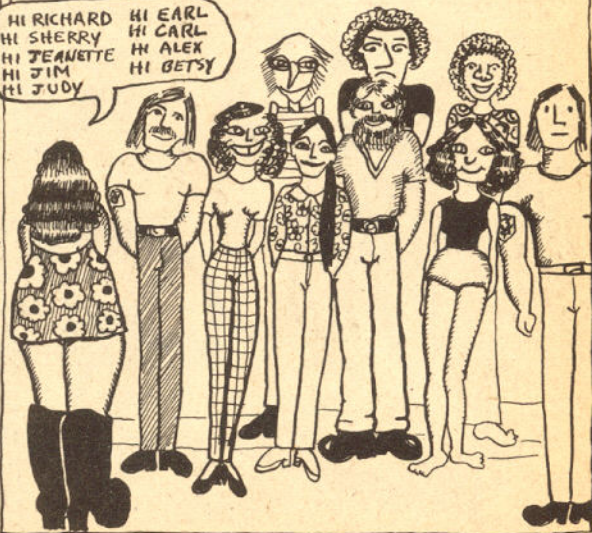
THOUGHTLESS
ASSHOLE!



MEANWHILE ALINE HAS A REUNION WITH HER OLD FRIENDS

HI RICHARD
HI SHERRY
HI JEANETTE
HI JIM
HI JUDY

HI EARL
HI CARL
HI ALEX
HI BETSY



MEANWHILE, IN CHICAGO...

WHAT'S IT ALL ABOUT? WHAT'S IT ALL MEAN??

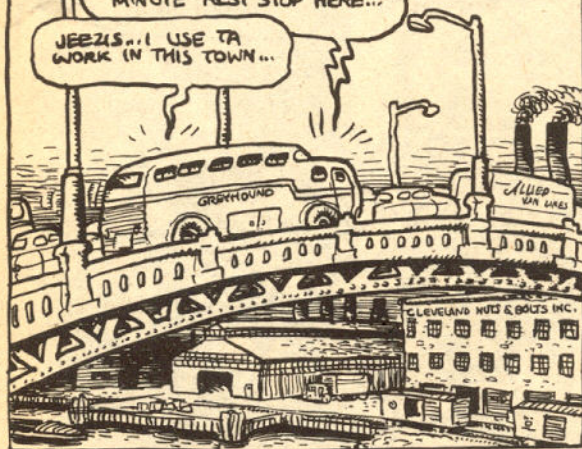
GUESS I'LL GO GET A HAMBURGER AN' CATCH A BUS TO NEW YORK...



MEANWHILE, ON THE OHIO TURNPIKE...

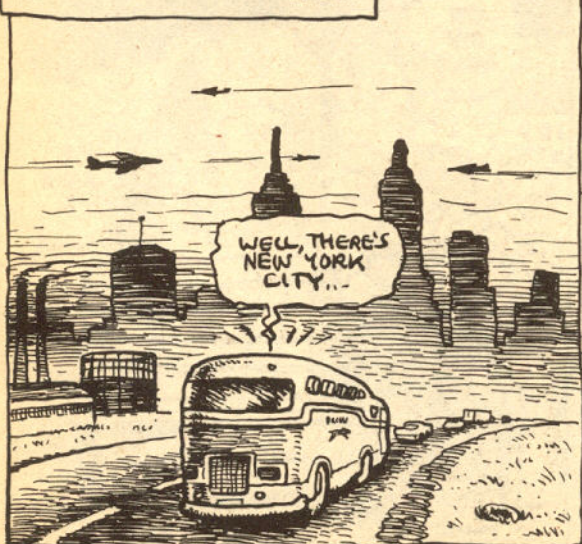
THIS IS CLEVELAND!
CLEVELAND, OHIO...
WE'LL HAVE A THIRTY
MINUTE REST STOP HERE...

JEEZUS... I USE TA
WORK IN THIS TOWN...



...AND MEANWHILE, BACK EAST...

WELL, THERE'S
NEW YORK
CITY...



AND MEANWHILE:

ALINE COME WITH ME TO THE DESERT AND PARTAKE
OF THIS LSD AND I WILL PASS ON TO YOU THE
SECRETS AND WISDOM OF DR TIMOTHY LEARY,
WHO I HAVE BEEN SERVING THIS PAST YEAR.

YEA, SURE I
WOULDN'T MIND
GETTING HIGH.
IT'S BEEN AWHILE

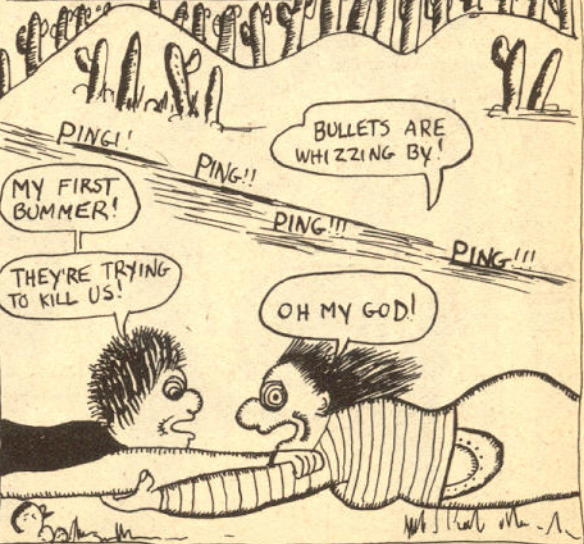


LATER THAT DAY:

WHAT? BUT I DON'T
SEE ANYONE BETSY.
ARE YOU SURE? I MEAN
NOT THAT I DON'T TRUST
YOUR PERCEPTIONS.



AND BACK IN ARIZONA:



AFTER THE TRIP:

MY PERSONALITY
IS GONE.

ALINE, ALINE IT'S
NOW, WE'RE ALRIGHT
IT WAS JUST A BAD
TRIP YOU'LL BE FINE.
WHAT CAN I DO FOR
YOU, MAYBE A MASSAGE.



MEANWHILE ON A PARK BENCH IN MANHATTAN...

OH OH
OK BA-HAY-
HAY-BEE!!
BE STILL, MY
BEAUTY!



OH GOD, OUT THE
WINDOW, POLICE
HELICOPTERS ARE
CLOSING IN ON US.
SEE THOSE LIGHTS.

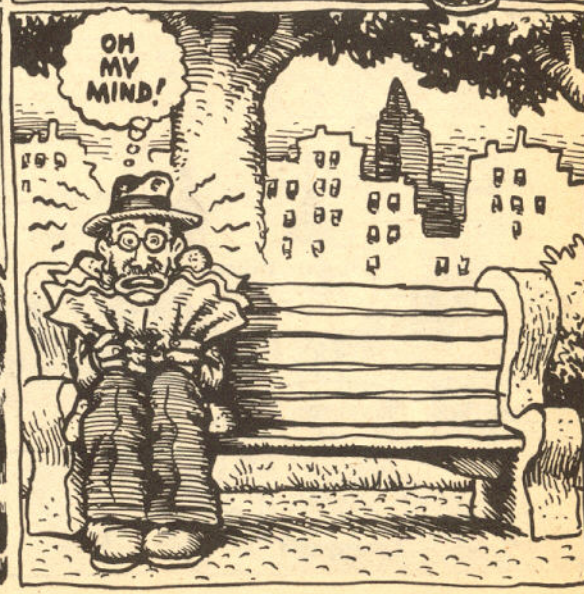
NO ALINE THOSE
ARE JUST STARS.

MEANWHILE, BACK IN WASHINGTON SQUARE PARK...

BAZZ FAZZ RAZZ
MA-TAZZ HYPE SHUCK
JIVE-ASS MUMBO
JUMBO ETC...



OH MY MIND



OH MY MIND!

MEANWHILE BETSY AND ALINE DRIVE TO NEW MEXICO.

WELL ALINE THINGS WILL BE BETTER HERE IN TRUCHAS YOU'LL SEE YOU'LL REALLY LIKE MY FRIENDS HERE.

WELL, IT CERTAINLY IS PRIMITIVE HERE, NO TELEPHONE LINES, NO SEWERS, NO ELECTRICITY, NO RUNNING WATER, FREEZING COLD WINDS BLOWING OFF ICY PEAKS. WHAT DO THE PEOPLE YOU KNOW DO AROUND HERE?

WHY ALINE I THOUGHT YOU KNEW, EVERYONE HERE IS HEAVILY INTO ASTROLOGY.

WE'RE GONNA BE HAVING SOME REAL INTENSE ASTRO-RAPS.

HELP BETSY A WILD DOG IS STEALING MY SHOE

AND MEANWHILE, IN NEW YORK, IT'S TWO IN THE MORNING IN THE SUBWAY...

THAT'S ABOUT THE SIZE OF IT, BUDDY...

PRAY

PRAY

PRAY

PRAY

DO NOT LEAN AGAINST DOORS

DO NOT LEAN AGAINST DOORS

PRAY

PRAY

IF THERE'S A GOD, PLEASE, GIVE ME A SIGN...

A LITTLE LATER IN NEW MEXICO:

OH MY SPIRITUAL BROTHERS

WELCOME GENTLE WISE BETSY

AH BETSY AT LAST YOU'RE HERE. WE NEEDED YOUR LIBRA ENERGY

OH HOW EMBARRASSED I FEEL

THIS IS MY DEAR FRIEND ALINE, R. CRUMB'S GIRLFRIEND HEH HEH!

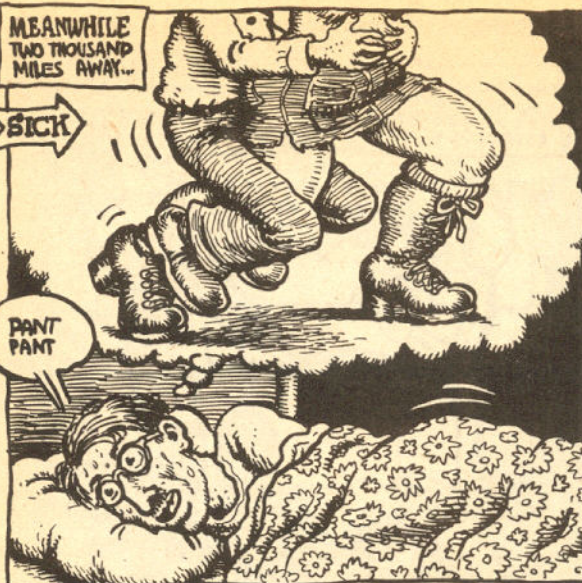
WELL, WE DON'T LIKE ANY O' THAT POP CULTURE AROUND HERE BUT HI-

NOT IN TOUCH WITH HER BODY.

MEANWHILE
TWO THOUSAND
MILES AWAY...

SICK

PANT
PANT

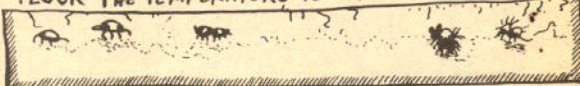


THAT NITE IN NEW MEXICO:

OH
BAYBE



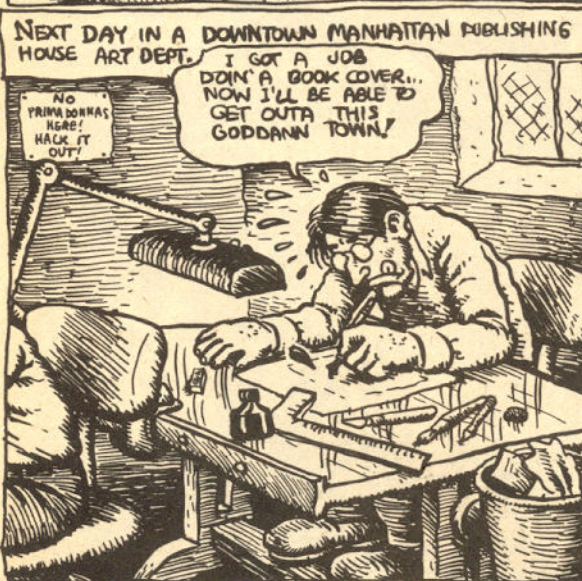
POOR ALINE HAS TO SLEEP ON A MAT ON THE COLD DIRT
FLOOR THE TEMPERATURE IS 14°..



NEXT DAY IN A DOWNTOWN MANHATTAN PUBLISHING
HOUSE ART DEPT.

I GOT A JOB
DOIN' A BOOK COVER...
NOW I'LL BE ABLE TO
GET OUTA THIS
GODDAMN TOWN!

NO
PRIMA DONNAS
HERE!
HACK IT
OUT!



NEXT MORNING WITH ALINE

BETSY WE'RE REALLY
GLAD TO HAVE ANOTHER
AIR SIGN HERE, THERE
ARE JUST TOO MANY LEOS
ALL INTO EGO TRIPS

ALINE
WHAT SIGN
ARE YOU?



THAT AFTERNOON, IN NEW YORK..

I'M RICH
AGAIN! NOW
TO GET AN
AIRLINE
TICKET!



MEANWHILE:

UM, JIM EXCUSE ME
I KNOW THIS IS
ASKING A LOT
BUT COULD YOU
DRIVE ME TO THE
PHONE I HAVE TO
CALL ROBERT!

NO ALINE,
DEFINITELY NOT
UNTIL MARS IS
NO LONGER IN
OPPOSITION TO MER
CURY... BAD TIME
FOR PHONE CALLS.

WELL I GUESS I'LL
WALK THE 5 MILES WITH
ONE SHOE ON THEN.





OH ROBERT, I MISS YOU SO MUCH EVERYONE HERE HATES ME. I CAN'T TAKE IT ANYMORE.

OH BAYBEE! I'VE BEEN LONELY AND MIZRABULL HERE TOO... LET'S MEET SOMEWHERE AN' GO BACK TO CALIFORNIA!

BESIDES, I'M SICK OF ALL THESE MEANWHILES!



A FEW DAYS LATER, IN BOULDER, COLORADO...

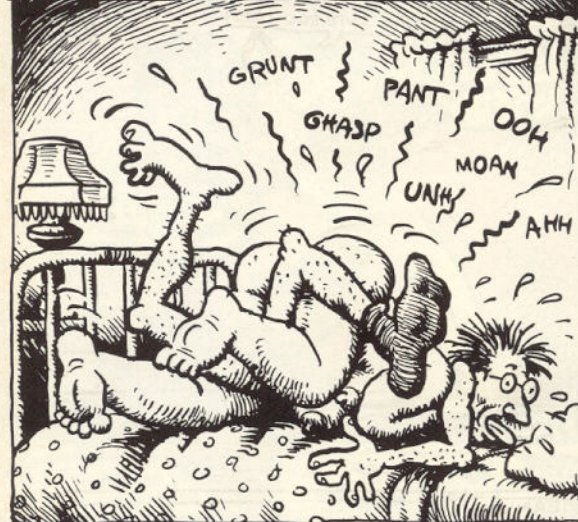
ER...HI ALINE... HEH HEH

BAGGAGE

OHhhh BAYYY BEEEE

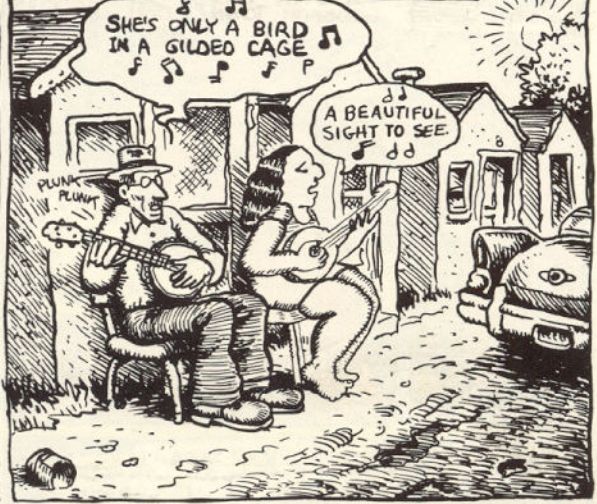
UNITED AIRLINES GATES 2-47

AN HOUR LATER IN THE "BOULDERADO" HOTEL...



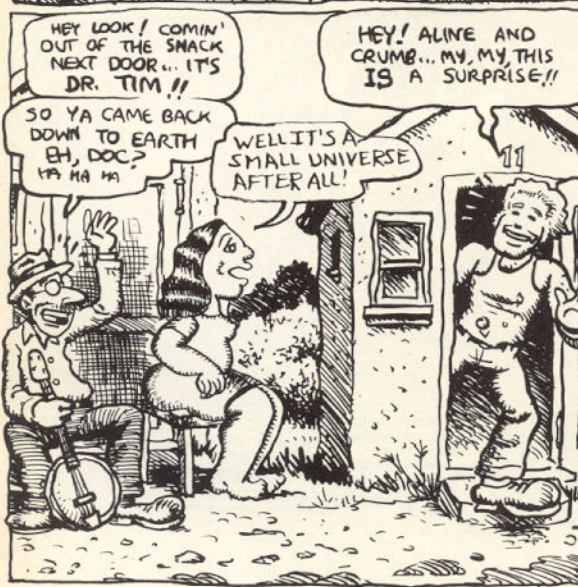
GRUNT PANT GHASP OOH MOAN UNH AHH

MONTHS LATER, BACK IN CALIFORNIA, THE KIDS SETTLE DOWN IN A SMALL FARM COMMUNITY...



SHE'S ONLY A BIRD IN A GILDED CAGE

A BEAUTIFUL SIGHT TO SEE



HEY LOOK! COMIN' OUT OF THE SHACK NEXT DOOR... IT'S DR. TIM!!

SO YA CAME BACK DOWN TO EARTH EH, DOC?

HEY! ALINE AND CRUMB... MY, MY THIS IS A SURPRISE!!

WELL IT'S A SMALL UNIVERSE AFTER ALL!



YEAH, TERRA II TURNED OUT TO BE A BUM TRIP... TOO MANY LEOS ON BOARD IS WHAT IT WAS... I WISH WE'D HAD MORE LIBRAS...

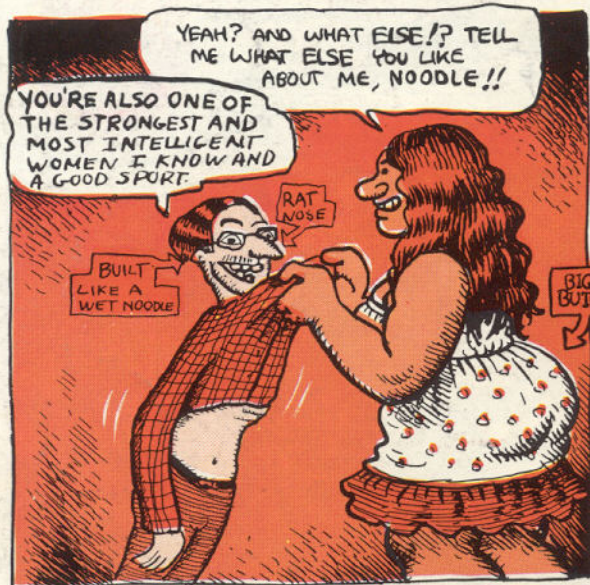
ASTRO-ELITISM!

THE END

TURNABOUT'S fair play



AND THE
GENIUS TRIES
TO CAPTURE ME!



LAST GASP
ECO-FUNNIES

Aline and Bob's

DIRTY LAUNDRY

comics

\$1.00
ADULTS ONLY

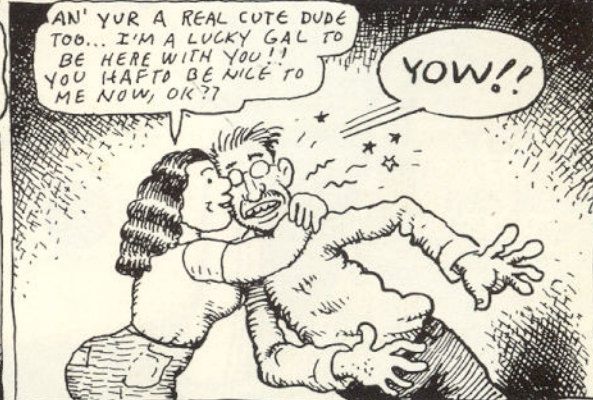
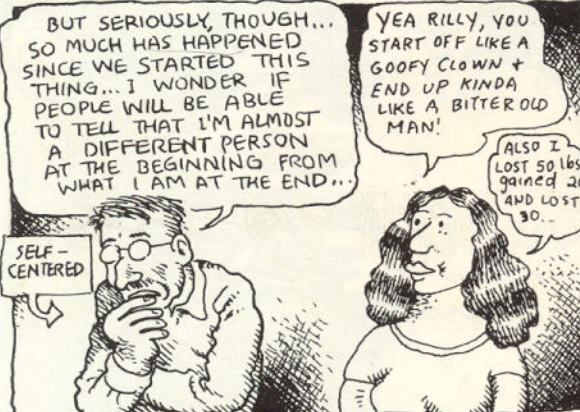
THERE'S NO
PEACE FOR THE
LIVING...

WHOOPEE THIS
IS STIMULATIN'
HUH POPS?



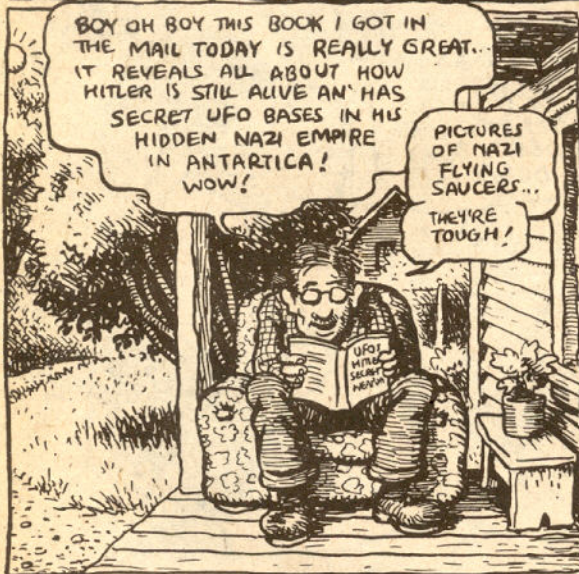
R. CRUMB & A. KOMINSKY

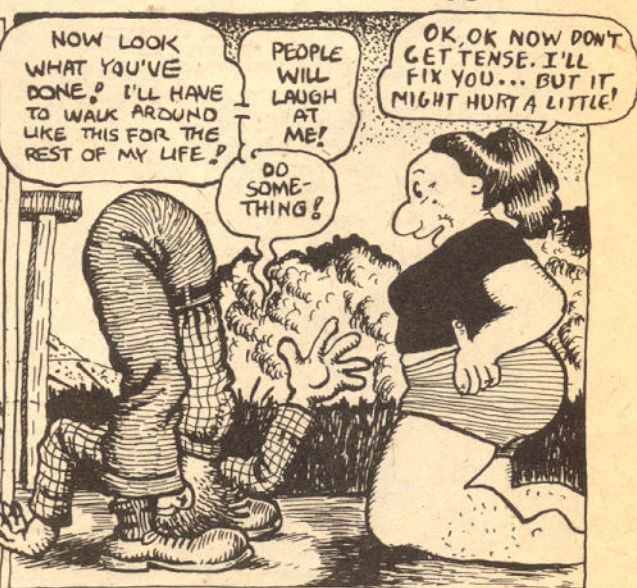
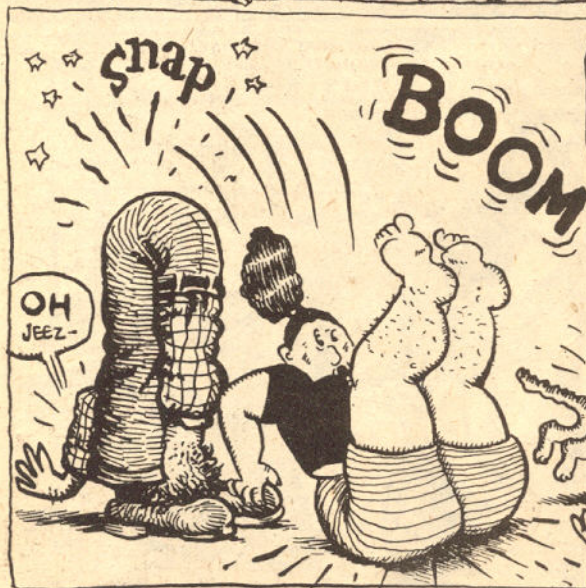
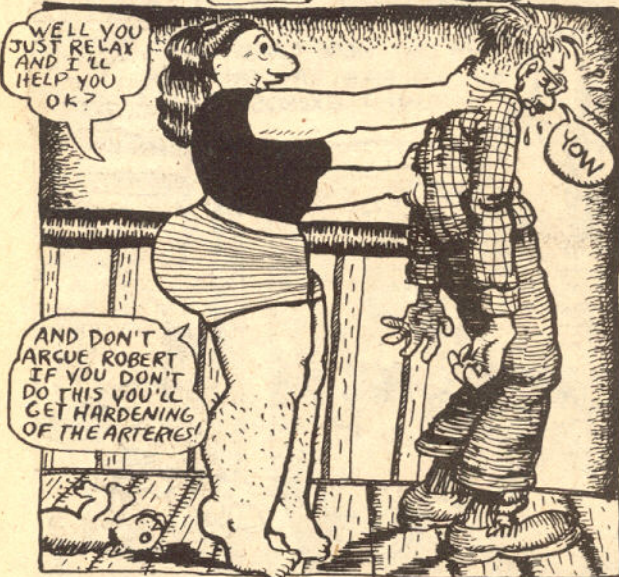
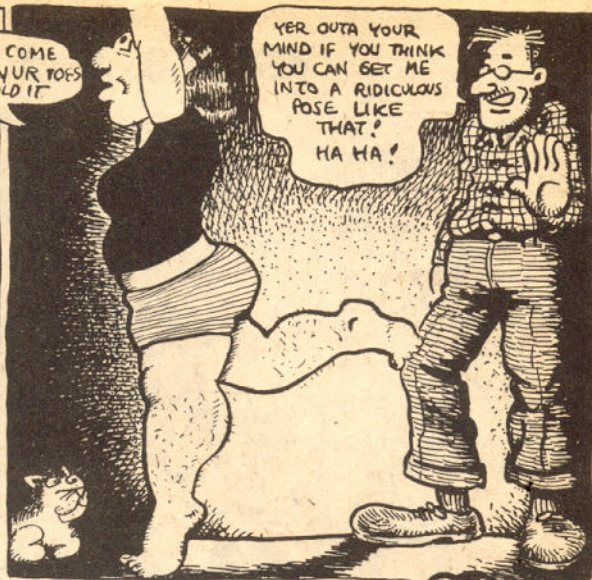
FIRST A FEW WORDS FROM THE ARTISTS

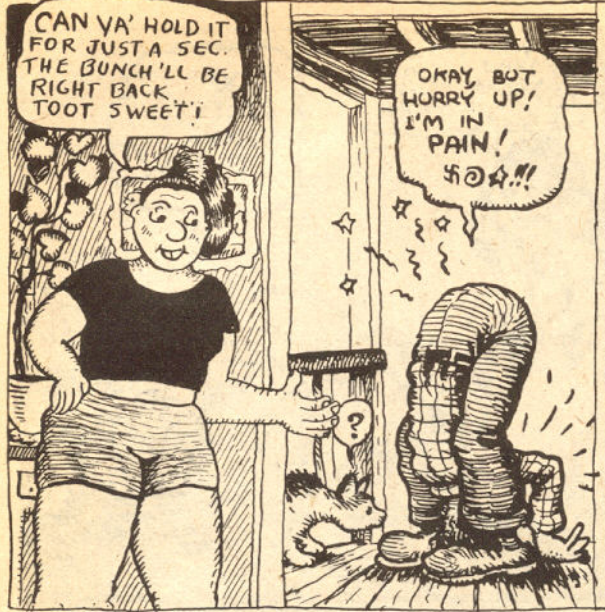


KRUMB and KOMINSKY in

THEIR CUTE LITTLE LIFE TOGETHER







CAN YA' HOLD IT FOR JUST A SEC. THE BUNCH'LL BE RIGHT BACK. TOOT SWEET!

OKAY, BUT HURRY UP! I'M IN PAIN! \$@*!!!

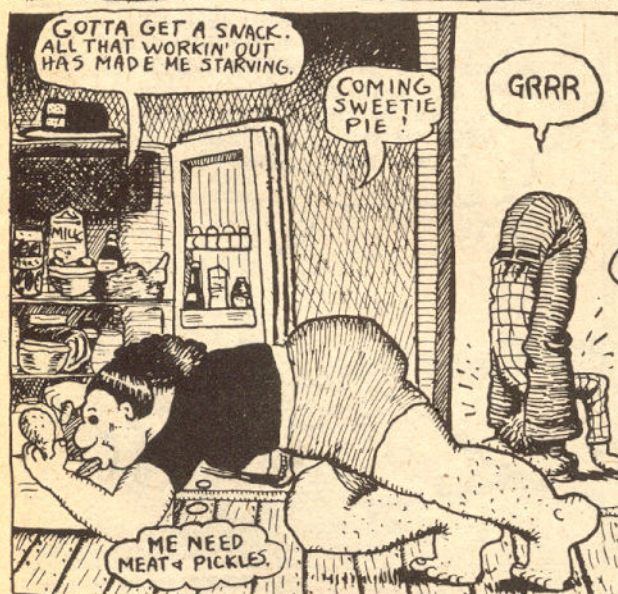


INSIDE THE HOUSE!

I WONDER IF MY BROTHER LIKES ME??



WHAT'S SHE DOING IN THERE? HEY!!

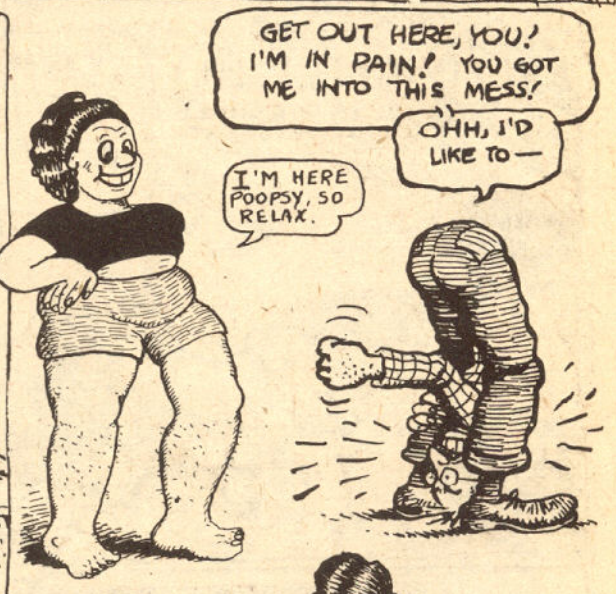


GOTTA GET A SNACK. ALL THAT WORKIN' OUT HAS MADE ME STARVING.

COMING SWEETIE PIE!

GRRR

ME NEED MEAT & PICKLES.



GET OUT HERE, YOU! I'M IN PAIN! YOU GOT ME INTO THIS MESS!

I'M HERE POOPSY, SO RELAX.

OH, I'D LIKE TO —



WHAT'RE YOU DOING TO ME, YOU CRAZY BITSCH!?

YA KNOW YOU'RE KINDA HEAVY ALL FOLDED UP LIKE THIS.



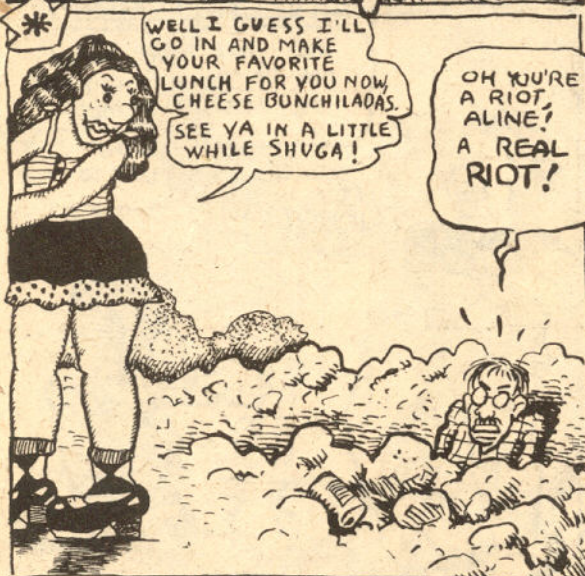
WHY I'M SIMPLY GOING TO TAKE YOU SOMEPLACE WHERE I CAN LAY YOU DOWN AND..... WHOA!!! HELP I TRIPPED...

WHOOAA

IRRIGATION DITCH

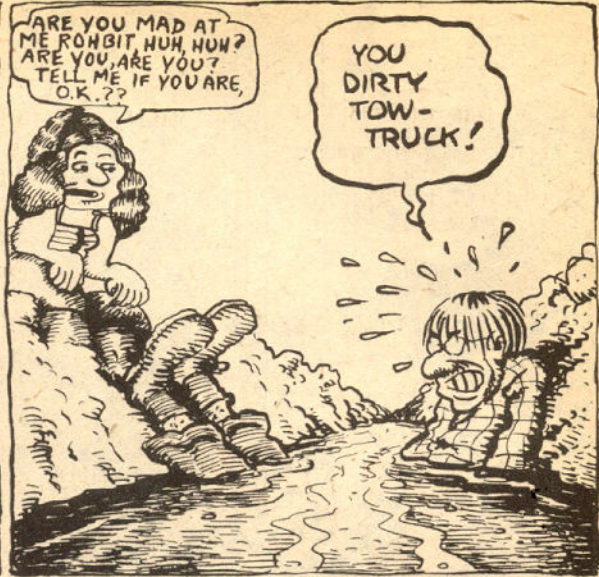


OH GAWD I DUMPED THE NOODLE!



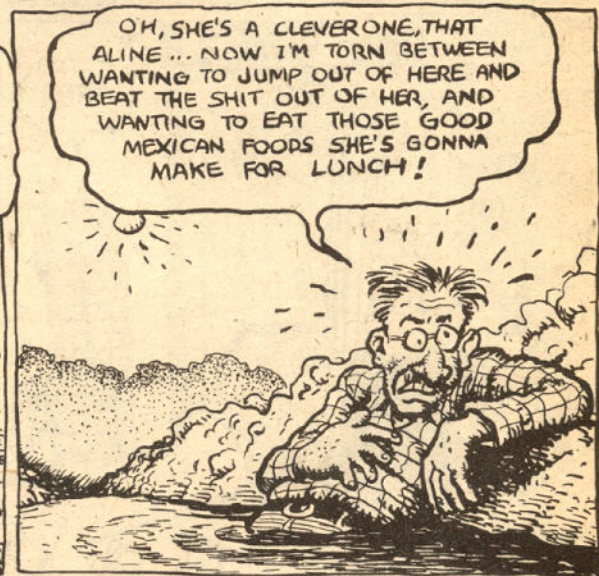
WELL I GUESS I'LL GO IN AND MAKE YOUR FAVORITE LUNCH FOR YOU NOW CHEESE BUNCHILADAS. SEE YA IN A LITTLE WHILE SHUGA!

OH YOU'RE A RIOT, ALINE! A REAL RIOT!

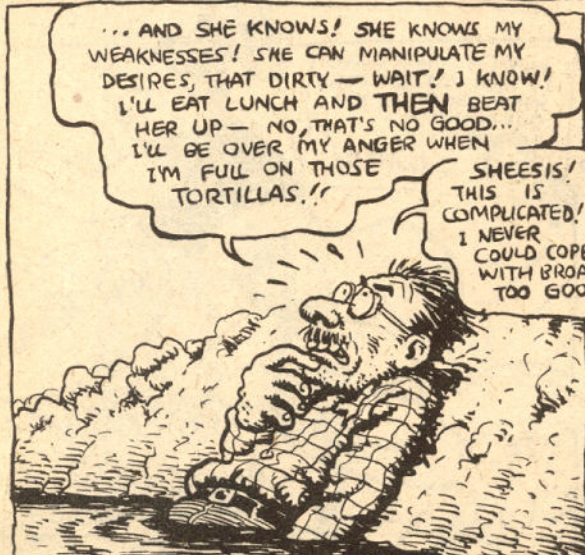


ARE YOU MAD AT ME ROWBIT HUM, HUM? ARE YOU, ARE YOU? TELL ME IF YOU ARE, O.K.??

YOU DIRTY TOW-TRUCK!



OH, SHE'S A CLEVER ONE, THAT ALINE... NOW I'M TORN BETWEEN WANTING TO JUMP OUT OF HERE AND BEAT THE SHIT OUT OF HER, AND WANTING TO EAT THOSE GOOD MEXICAN FOODS SHE'S GONNA MAKE FOR LUNCH!



... AND SHE KNOWS! SHE KNOWS MY WEAKNESSES! SHE CAN MANIPULATE MY DESIRES, THAT DIRTY — WAIT! I KNOW! I'LL EAT LUNCH AND THEN BEAT HER UP — NO, THAT'S NO GOOD... I'LL BE OVER MY ANGER WHEN I'M FULL ON THOSE TORTILLAS.!!

SHEESIS! THIS IS COMPLICATED! I NEVER COULD COPE WITH BROADS TOO GOOD!



MEANWHILE:

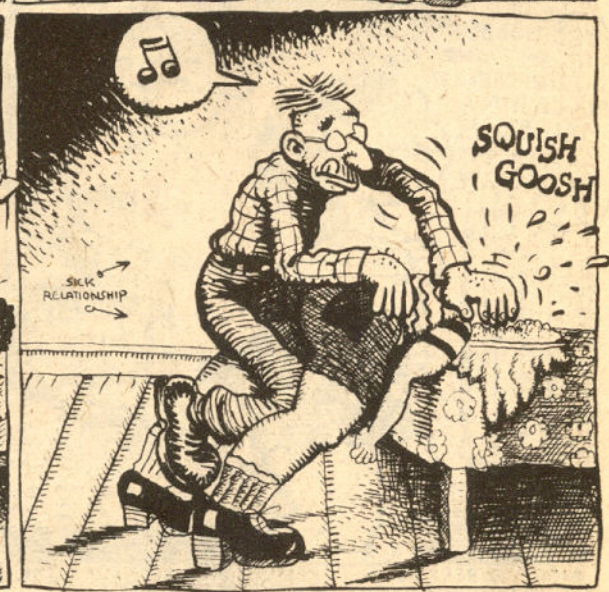
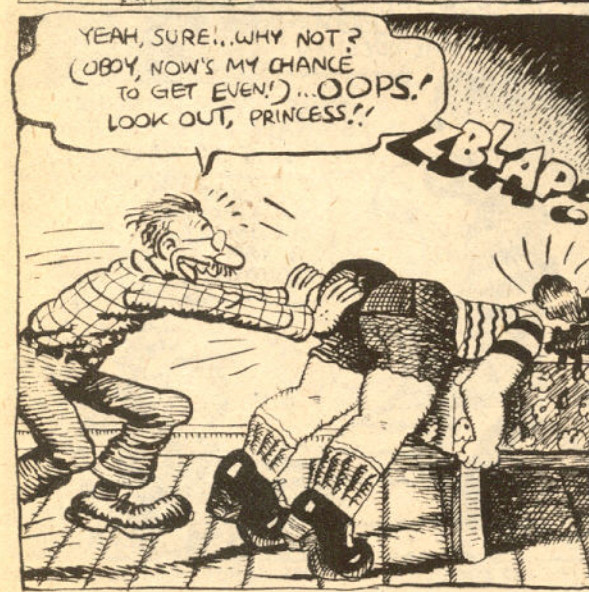
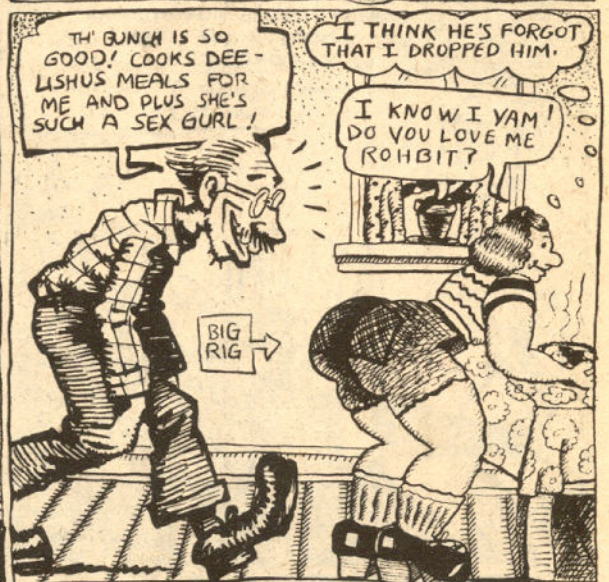
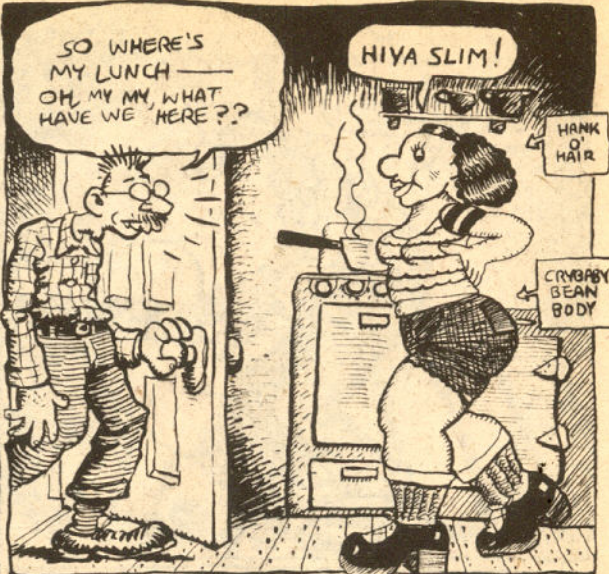
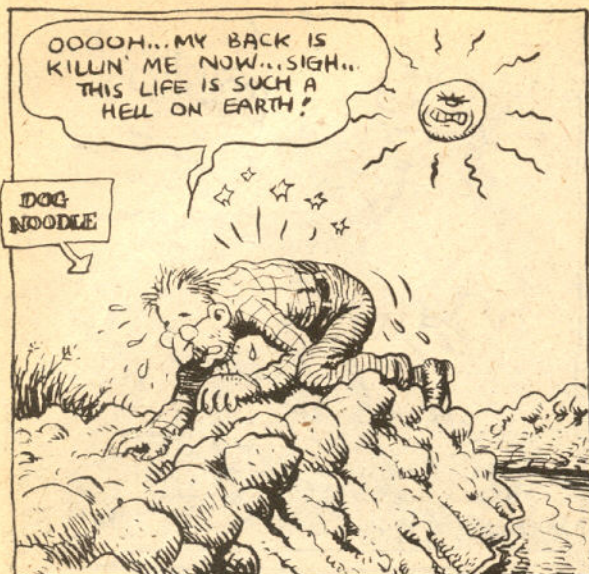
I HOPE THE NOODLE'S HUNGRY

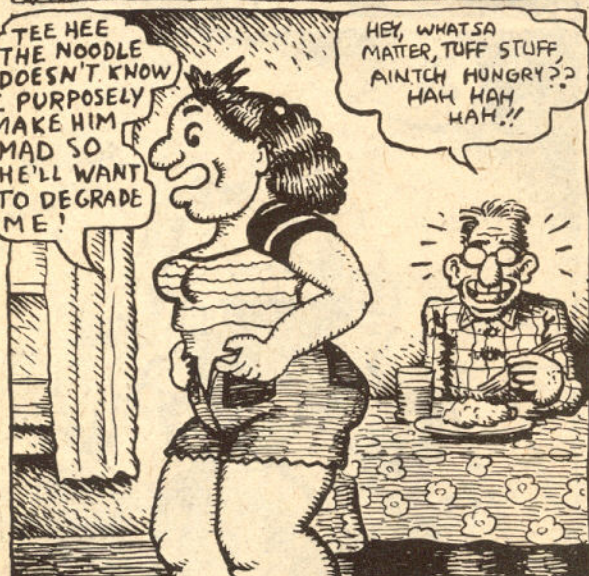
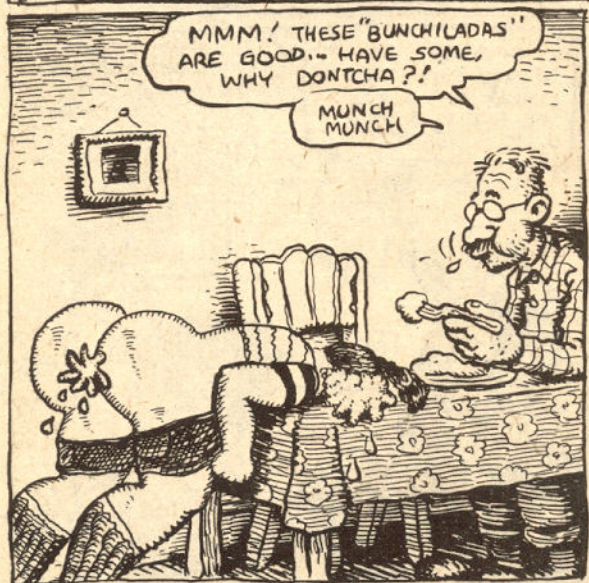
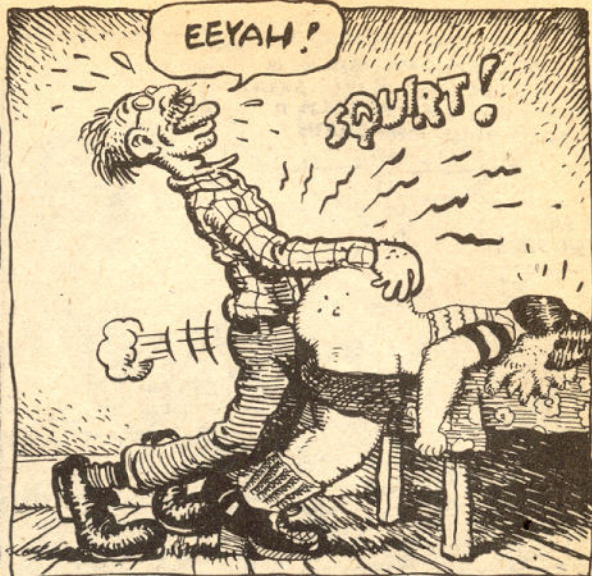
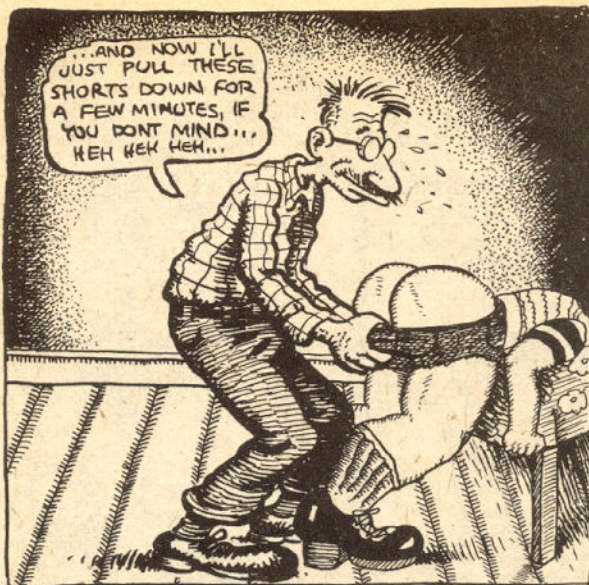
SMELLS GOOD!

NOW I BETTER PUT ON MY CUTEST MOST SEXIST OUTFIT... THEN HE'LL BE OVERWHELMED BY SENSUAL PLEASURE AND HE WOULDN'T BE MAD AT ME.

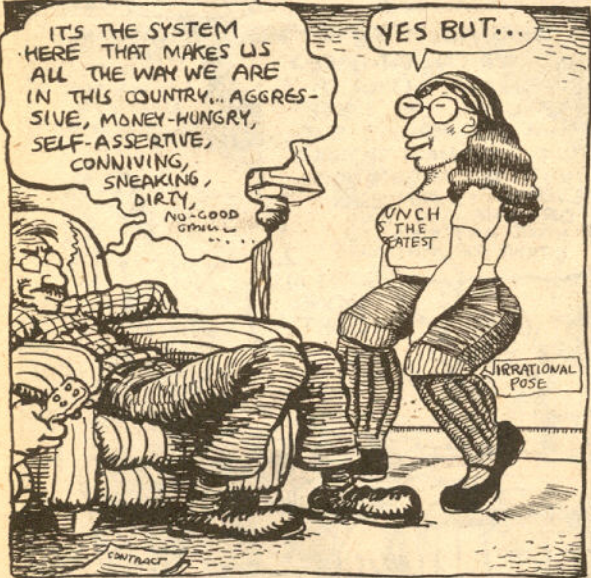
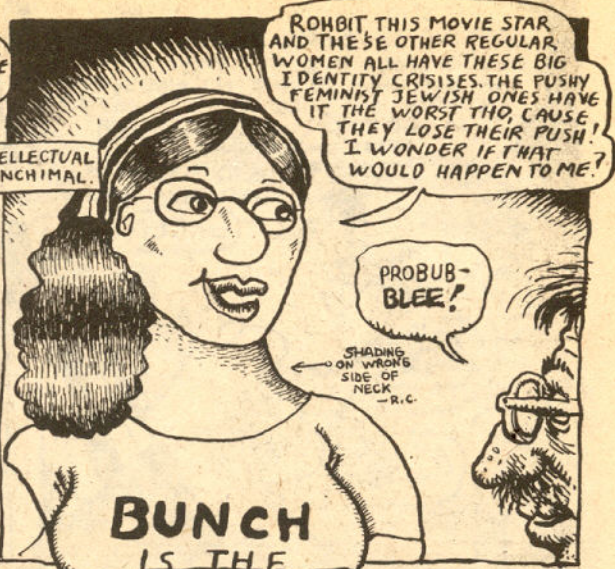
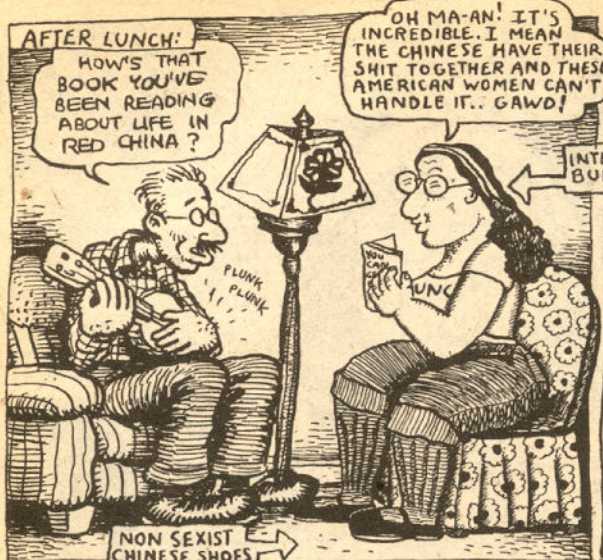
MEN ARE BIG DUMMIES.

* THE BUNCH CHANGES HER LOOK A LOT BECAUSE SHE LIKES TO DRAW HERSELF IN DIFFERENT CUTE OUTFITS WITH NEW HAIRDOS WHENEVER SHE WANTS TO!!





*NOTE: ROBERT DOESN'T FEEL LIKE DRAWING MUCH BECAUSE THE IRS IS AFTER HIM AND HIS EX-WIFE IS HASSLING HIM, SO I HAFTO DO MORE STUFF THEN HIM AND ITS NOT FAIR.



IT'S NO USE, ALINE... WHY KEEP BEATING YOUR HEAD AGAINST A WALL?! WE'RE LIVING IN A DECLINING PHASE OF OUR CULTURE AND NOTHING'S GOING TO STOP THE SLIDE UNTIL THINGS GET SO BAD THAT THE BIG STOMACH FEELS THREATENED...

THOSE IDIOTS! FOOLS! BLIND, SMUG, SPLIT SPUTTER

GREED, GREED

AND STOOPIDITY

OI, MY HEART FEELS SO HEAVY WHEN I THINK OF MY EUROPEAN ANCESTORS COMING TO AMERIKA WITH SUCH HOPE!

TH' POOR SAPS! LOOK WHAT THEY'VE PRODUCED WITH ALL THEIR HARD WORK! A GENERATION OF BIG FAT BRATS LIKE YOU!

THEY'D DIE IF THEY SAW THIS DEGENERATE COMIC

GUILTY

I ASSUME THAT WAS A JOKE

EVEN THO IT WAS NOT FUNNY!

MR. 'MY FAMILY CAME OVER ON THE MAYFLOWER' CRUMB!

DONT GET YOUR BOWELS IN AN UPROAR, IMMIGRANT BUNCH!

BUNCH IS THE GREATEST

PERSONALLY, I GO FOR THE BIG AMERICAN FAT-FACED BRAT GIRL... I LIKE TA HUMILIATE 'EM, 'CAUSE I'M A SEX PERVERT, BUT THAT'S TH' MAIN TROUBLE WITH OUR NATION NOW... EVERYBODY'S AIMLESSLY DRIFTING... WE DONT HAVE ANYTHING TO STRIVE FOR ANYMORE!

SOFT HUH? WELL PUNCH THAT BUTT AND SEE HOW SOFT IT'S GRAMPS!!

WE'VE ALL GONE SOFT!

MR. 4-F

1000 LBS.

WE ALREADY DID THAT ROUTINE IN OUR LAST COMIC, WHERE I KICK YOUR ASS AND HURT MY FOOT, REMEMBER? YOU'RE SUCH A SHOW-OFF! ALWAYS WANTING EVERYBODY TO SEE HOW TOUGH YOU ARE!

YOU ARE TOUGH, TOO!

ANGH AHHHH!

SKWISH

THAT GUY'S SUCH A CYNIC!

SO WHAT, IN ARCADE #6 IN THAT BEARZY WEARZY STORY YOU HAD JIPPO SQUEEZE BOOPSEY'S FACE 'TIL IT 'POPPED LIKE A GRAPE" JUST LIKE THAT!

NOW EVERYONE WANTS TO SQUEEZE THE BUNCH FACE 'TIL IT 'POPS"

HEY FOLKS! AREN'T WE AMERICA'S MOST LOVABLE CARTOON COUPLE?? HUP-HO!

A REAL LOOK AT DAILY ACTIVITIES:

ME GOOD
HOUSEWIFE!

HM GOOD, THERE'S SOME MEAT
LEFT ON THIS LITTLE BIRDIE'S
CARCASS!

BUNCH TEAR OFF

THE BUNCH LOVES TO COOK!

SHE CAN ALSO DO SOME INCREDIBLE THINGS
WITH HER BODY!

I CAN DRAW MYSELF
AND WRITE MY NAME WITH
MY FOOT!

SEE I COULD STILL
MAKE COMICS IF MY
HANDS WERE OFF!

OPPOSING TOES

BUNCH

THIS WAS
DRAWN BY
THE BUNCH'S
FOOT.

ALSO:

I CAN
SPURT
WATER
OUT OF
MY CUNT!

GROSS
WOMAN

YOU ARE SUCH A BIG
EGGZABISHINIST! MOVE
OVER...I'M COMING
IN THERE...

OH KAY, BUT
DON'T PUSH MY
FACE UNDER!

AND FOR VUR
INFORMATION I
WAS CLEANING OUT
MY REPRODUCTIVE
SYSTEM!!

Y' KNOW, I'VE BEEN THINKING... WE CAN'T GO
ON LIVING THIS BOHEMIAN LIFE-STYLE
MUCH LONGER, AUNE... MY MONEY'S RUNNING
OUT SINCE I LOST TH' KEEP-ON-TRUCKIN'
CASE... ONE OF US WILL HAVE TO GET
A JOB... WITH YOUR COLLEGE EDUCATION
I FIGURE YOU'LL BE ABLE TO TURN
UP SOME KIND OF WORK...

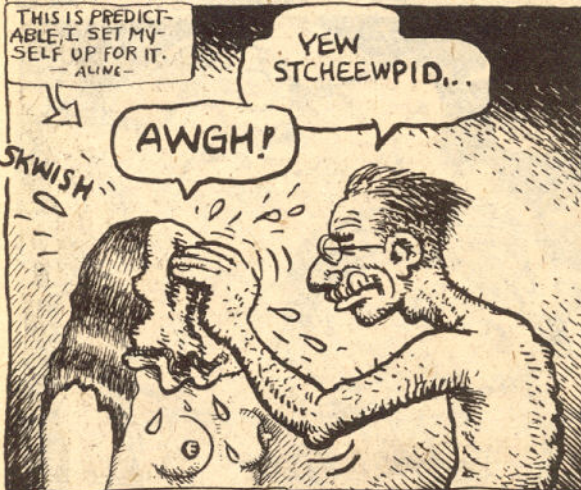
WHO ME? BUT I'M
A ARTISTE, I SHOUD
HAFTA WORK AT A
REGULAH JOB!



I'M A J.A.P.* I DESERVE ONLY THE BEST WHY I SHOULD HAVE A MAID AND A BIG NEW HOUSE AN' A FANCY CAR AN' STUFF, JUST LIKE IT SEZ IN COSMOPOLITAN MAG. (SEE SEPT. 76 ISSUE P. 12). AND YOU WANT ME TO GET UP AT 5 AM. AND WORK ALL DAY AS A COMMON LABORER ON THE TOMATO MACHINE WITH MEXICANS!!

YEAH, 'AT'S RIGHT, "PRINCESS"!!

* JEWISH AMERICAN PRINCESS



THIS IS PREDICTABLE, I SET MYSELF UP FOR IT. — ALINE —

YEW STCEEHPID..

AWGH!

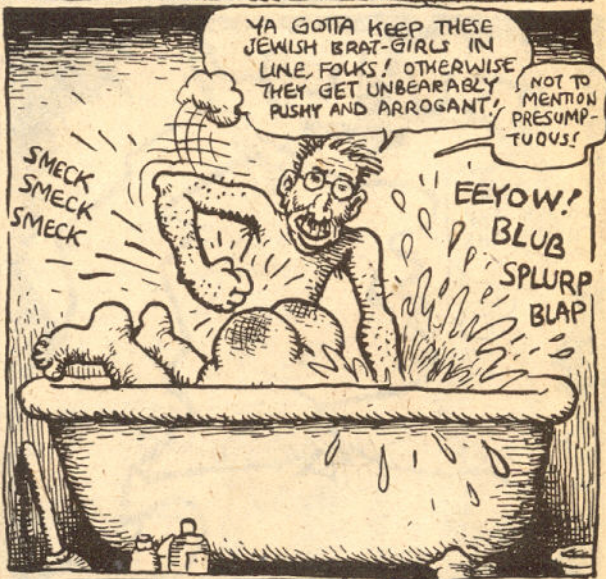
SKWISH



AN' IF YAH DON'T LIKE IT, YAH CAN HAUL THAT BIG FAT KOSHER KEESTER O' YERS RIGHT BACK TA LAWING ISLAND AN' STAY THERE WITH TH' REST OF TH' YOOD'N !! HA HA!

TEE KEE! SHE GETS SO INFURIATED WHEN I MAKE DEROGATORY REMARKS ABOUT "HER PEOPLE"... SNICKER!

GIANT HEAD

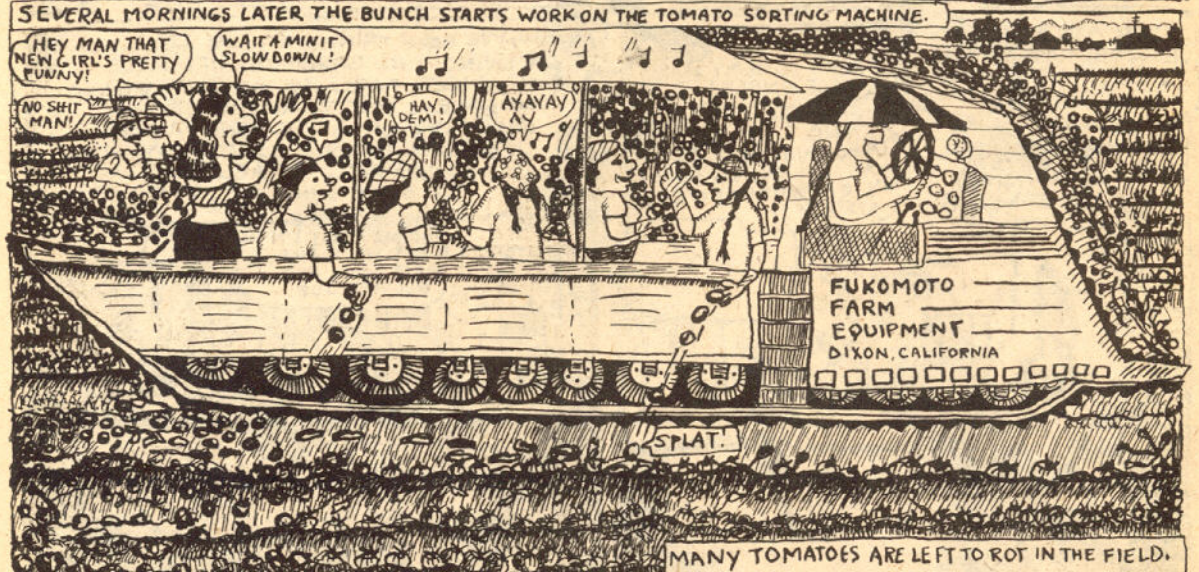


YAH GOTTA KEEP THESE JEWISH BRAT-GIRLS IN LINE, FOLKS! OTHERWISE THEY GET UNBEARABLY RUSHY AND ARROGANT!

NOT TO MENTION PRESUMPTUOUS!!

EYOW! BLUB SPLURP BLAP

SMECK SMECK SMECK



SEVERAL MORNINGS LATER THE BUNCH STARTS WORK ON THE TOMATO SORTING MACHINE.

HEY MAN THAT NEW GIRL'S PRETTY FUNNY!

WAIT A MINIT SLOW DOWN!

NO SHIT MAN!

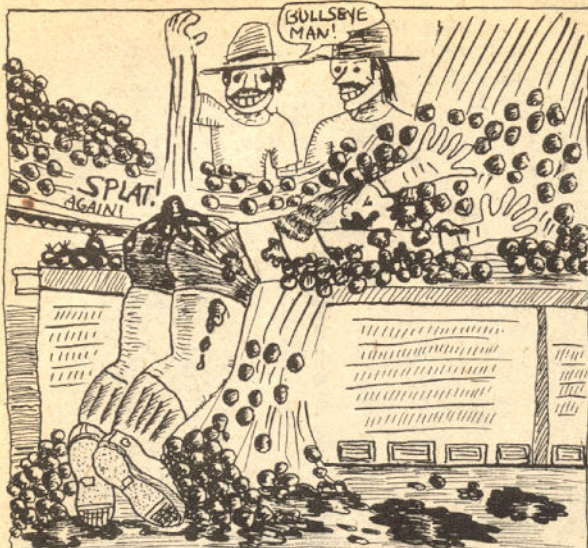
HAY, DEM!

AYAYAY AY

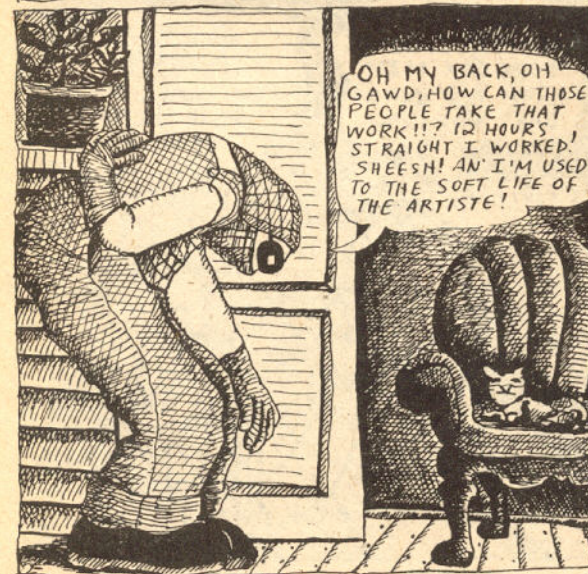
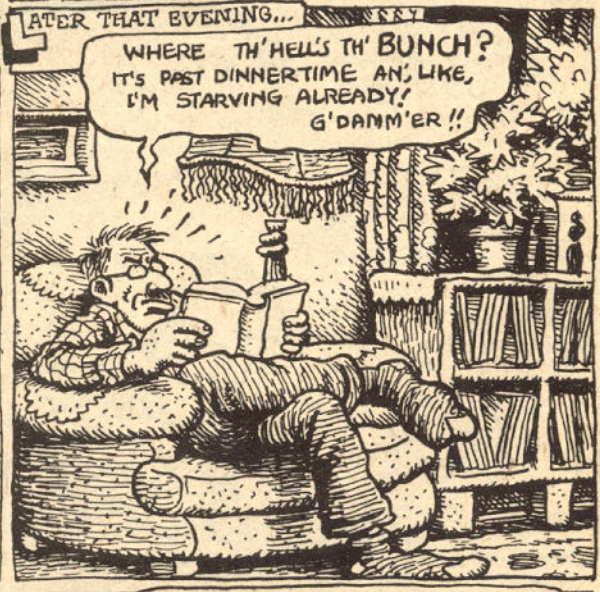
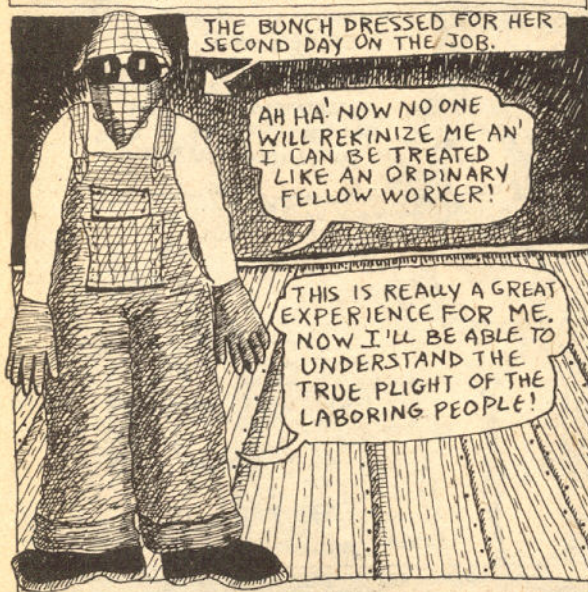
FUKUMOTO FARM EQUIPMENT DIXON, CALIFORNIA

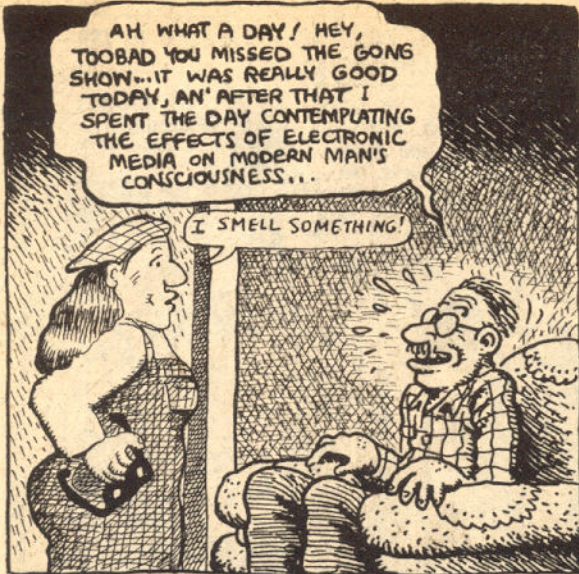
SPLAT!

MANY TOMATOES ARE LEFT TO ROT IN THE FIELD.



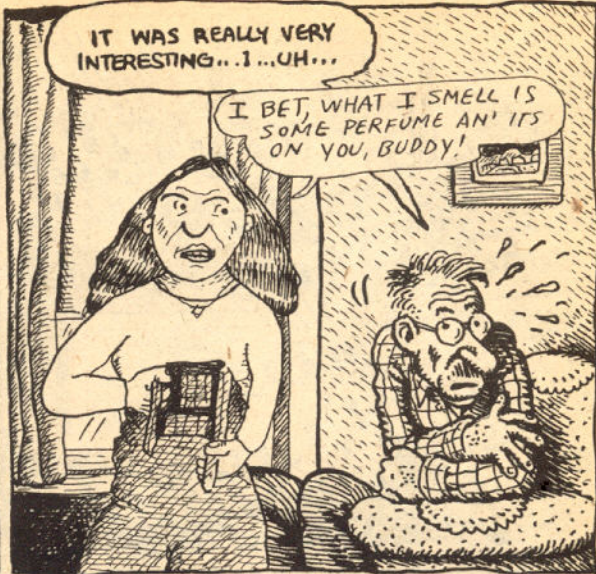
THE BUNCH TRIES HARD TO DO THE JOB RIGHT!





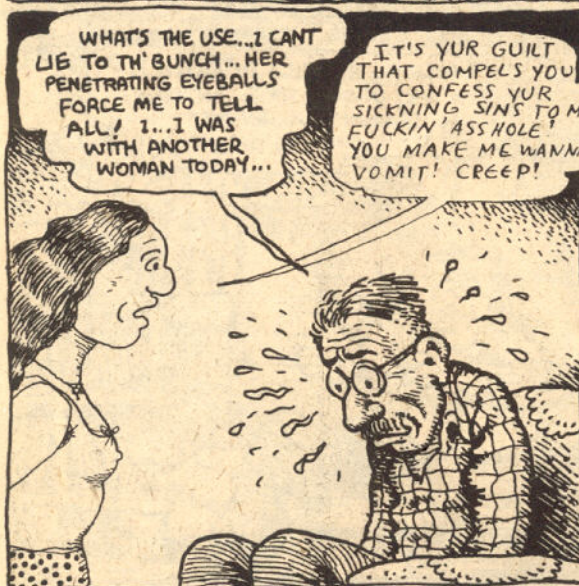
AH WHAT A DAY! HEY, TOOBAD YOU MISSED THE GONG SHOW...IT WAS REALLY GOOD TODAY, AN' AFTER THAT I SPENT THE DAY CONTEMPLATING THE EFFECTS OF ELECTRONIC MEDIA ON MODERN MAN'S CONSCIOUSNESS...

I SMELL SOMETHING!



IT WAS REALLY VERY INTERESTING...I...UH...

I BET, WHAT I SMELL IS SOME PERUME AN' ITS ON YOU, BUDDY!



WHAT'S THE USE...I CANT LIE TO TH' BUNCH...HER PENETRATING EYEBALLS FORCE ME TO TELL ALL! I...I WAS WITH ANOTHER WOMAN TODAY...

IT'S YUR GUILT THAT COMPELS YOU TO CONFESS YUR SICKNING SINS TO ME, FUCKIN' ASSHOLE! YOU MAKE ME WANNA VOMIT! CREEP!



WHAT A WRECK!

THERE'S NOTHING TO GET EXCITED ABOUT, BELIEVE ME! I...UH...IT WAS A BIG NOTHING...I DEEVELOPED PERFORMANCE ANXIETY AN' COULDN'T GET IT UP... SO WADDA YOU CARE?

NOW YOUR LIKE TOM HARTMAN REMEMBER?



ACTUALLY I PUT A SPELL ON YOU SO YOU COULD ONLY GET EXCITED WITH ME. HA HA!

NO, YUR NOT EXACTLY LIKE TOM HARTMAN, 'CAUSE HE COULDA' GET IT UP WITH MARY, YUR THE OPPOSITE!

RAH BURT? RAH BURT?

WHAT?



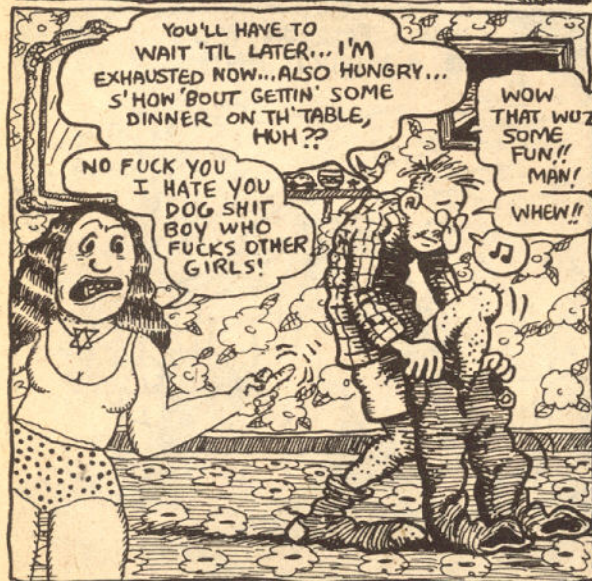
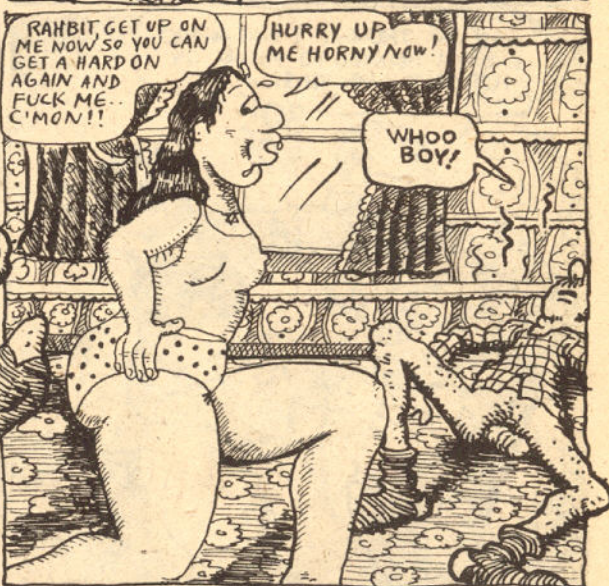
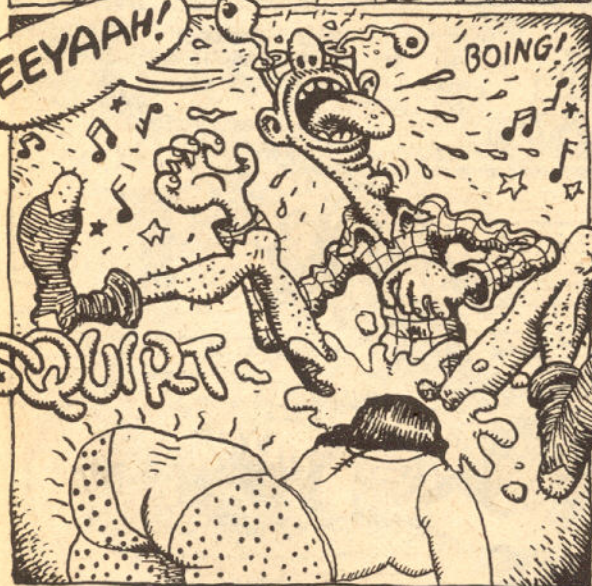
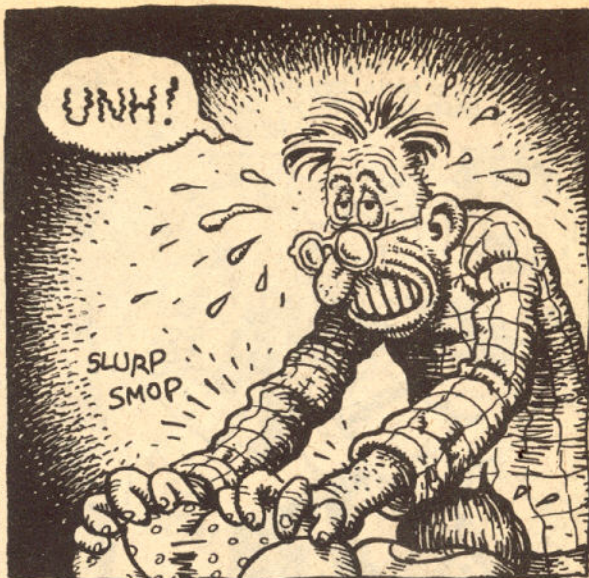
C'N I SUCK YUR PENIS NOW TO RELAX ME FROM MY HARD DAYS LABOR??

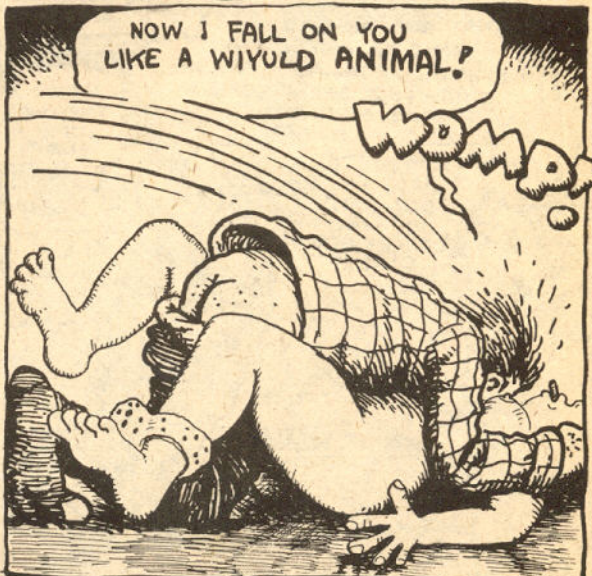
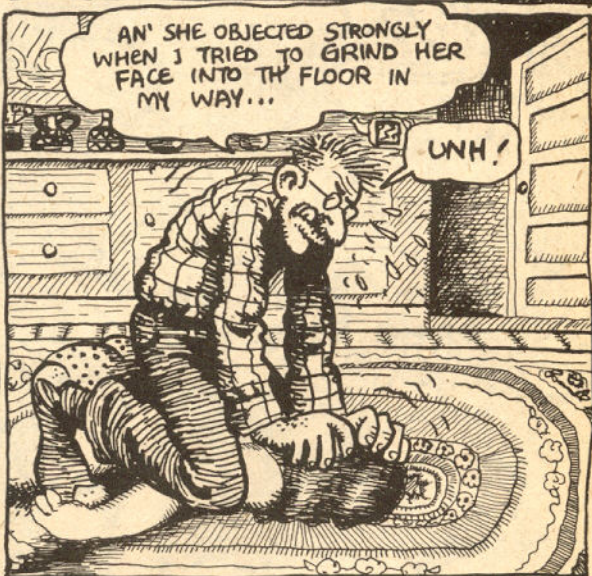
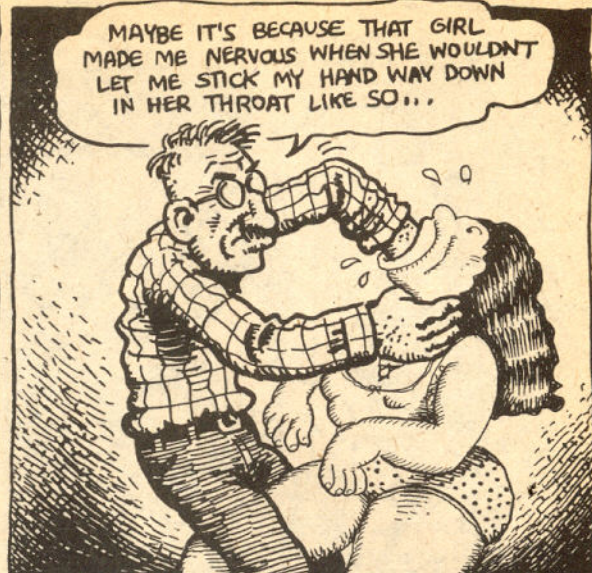
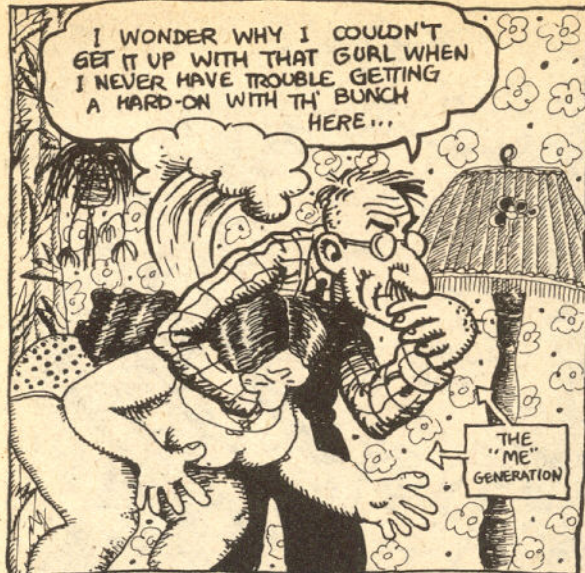
...SUCK...MY... PENIS?? UH...YEAH, I GUESS SO, IF YOU REALLY WANT TO!

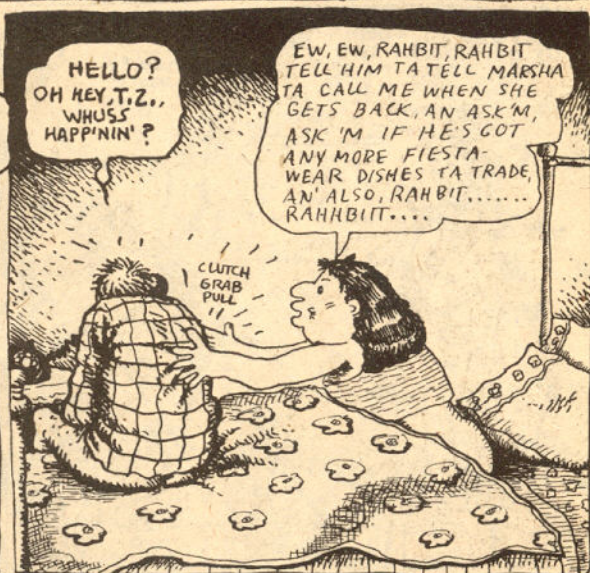
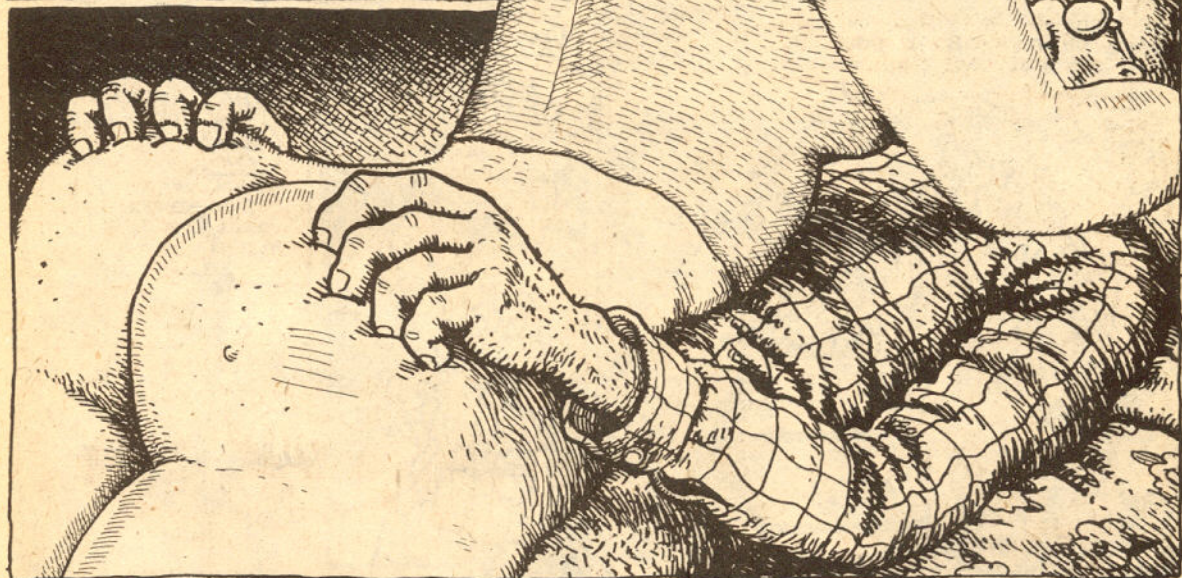
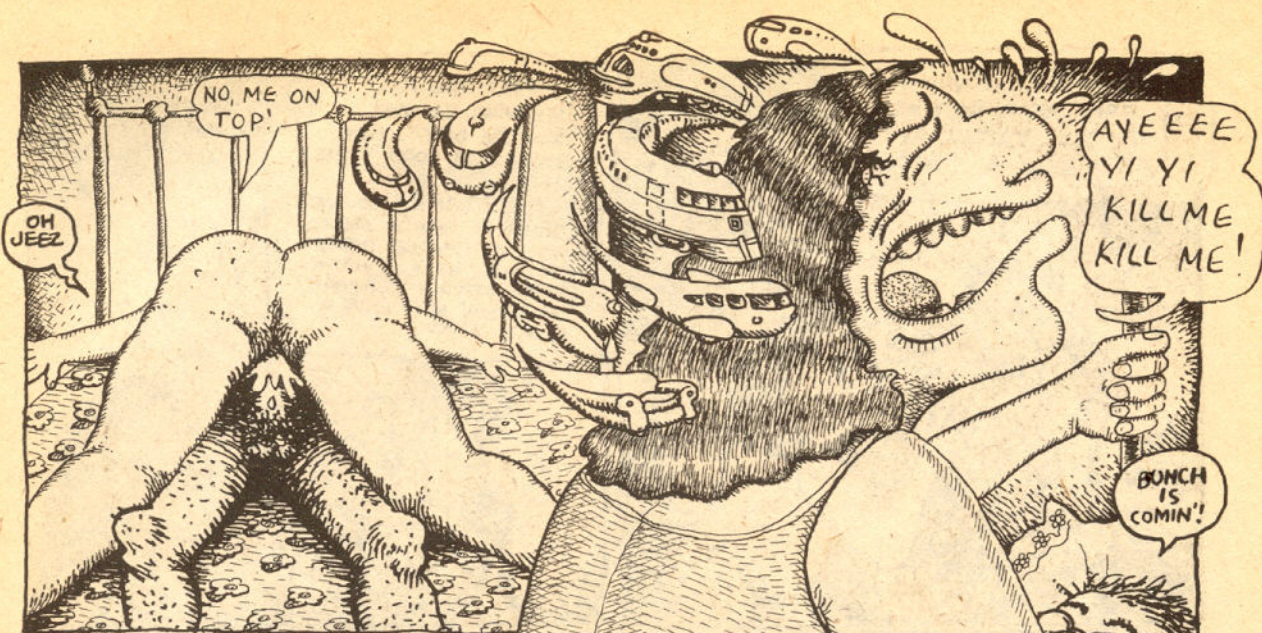
I CAN'T HELP. I LIKE TO SUCK IT!

I LIKE YOU.

I'LL NEVER UNDERSTAND WOMEN!







WILL YOU SHUT UP??
I CANT HEAR NOTHIN'
WITH YOU YAPPIN' AT
ME A MILE A MINIT!!

NO, NO RAHBIT!
NO, NO TELL HIM NO
NO NO DON'T PLAY
THAT BAND JOB
YOU PROMISED, PLEEZE
DON'T, PLEEZE, NO
RAHBIT!

DESPERATE
CLINGING
ANIMAL

NEXT TUESDAY?
UM, WELL, LESSEE...
OKAY, I'LL DO IT... HEY
FOUND ANY GOOD "SIDES"
LATELY?

OH YEAH?? YOU'RE
KIDDING!! "BLACK SNAKE
MOAN" BY CHARLES UNDER-
WOOD AND THE E.E. HACK
STRING BAND!! OH MAN!
I'M GREEN WITH ENVY!!
LUCKY LUCKY...

DIRTY, STINKIN'
NO GOOD....
..... GRRR...

GRR
GRR

YEH, OKAY, I'LL BE
THERE TUESDAY...
SEE YA THEN...
S'LONG....

...I...UM... GOT
A BAND JOB
NEX' TUESDAY...
...ULP...

ULP
GULP

SUDDENLY IN A FLASH OF HIGHER CONSCIOUS-
NESS EXORICIST GIRLTRANCENDS HER ANGER.

I WONT BE GONE
VERY LONG, SUGAR, AN'
BESIDES, TH' FELLOWS
CAN USE THE MONEY,
AND UM... UM...

HEY, RELAX KID,
I'M NOT MAD, RILLY,
I WAS BEING FOOL-
ISH.

I MEAN,
IT'S ALL
TOTALLY
INSIGNIF-
ICANT...
WE BOTH
KNOW,
THAT.

CRINGE
—
COWER
—
QUIVER

ACTUALLY, I NEED A
LOT OF PRIVACY AND
MENTAL SPACE TO BE
CREATIVE, SO I'M GLAD
YOU'LL BE AWAY.

WHAT'S
THIS
BIT??

YA KNOW I GOT
MY OWN COMIC
TO FINISH BE-
SIDES THIS.

VESTIGAL
LIMBS

IT'S ABSURD FOR ME TO
RESENT YOUR GOING AWAY,
IN REALITY, I LOOK
FOWARD TO IT!

IS SHE FOR
REAL, OR IS
THIS SOME SORT
OF PLOY??

I THINK I'LL
FAST WHEN
YOU'RE GONE

I DON'T GET IT, TOOTS! WHY THE SUDDEN CHANGE IN YER ATTITUDE TOWARD THE BAND??

WELL, LET'S JUST SAY A DIFFERENT MEMBER OF "THE LEGION OF BUNCHES" TOOK OVER THE BUNCH BODY!

MR. BUNCH

YA SEE KID IT MAKES BETTA SENSE NOT TA ALIENATE THE CUSTOMER.

OH MAN...

MR. BUNCH AIMS TA PLEEZE YA,.... BUT THAT BUNCH, WHAT A SNIVELER!!

AND SO, R.C. GOES OFF FROM THE OL' HOME-STEAD TO JOIN HIS ERSTWHILE COMPANIONS FOR A COUPLE OF "GIGS" WITH HIS FAMOUS STRING BAND, ONCE AGAIN WINNING THE HEARTS OF THE CROWD WITH THEIR QUAINT AND CHARMING BRAND OF OLD-TIME MUSIC!!

TH'OL' GREY MARE SHE AINT WHAT SHE USETA BE THIRTY-NINE Y'ARS AGO...

OBOY OBOY!



MEANWHILE THE BUNCH WORKS ON HER SPIRITUAL & PHYSICAL SELF IMPROVEMENT

EW, EW I'M SO HIGH! HOLY BUNCH

...AND MEANWHILE, AT THE BAND'S "CLUBHOUSE" DOWN "IN THE CITY OF SIGHS AND TEARS"...

WHERE'S THAT PILE O' PORN MAGS...?

MY STOMACH FEELS LOUSY FROM THOSE DONUTS...

LET'S CALL UP SOME BROADS...

MUNCH...

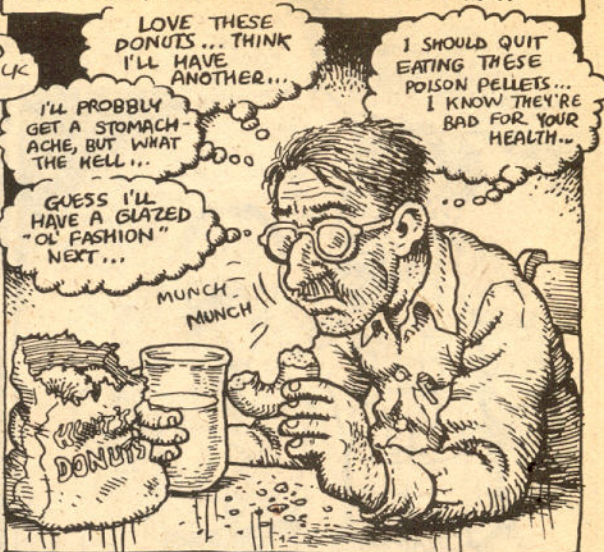
PLUNK



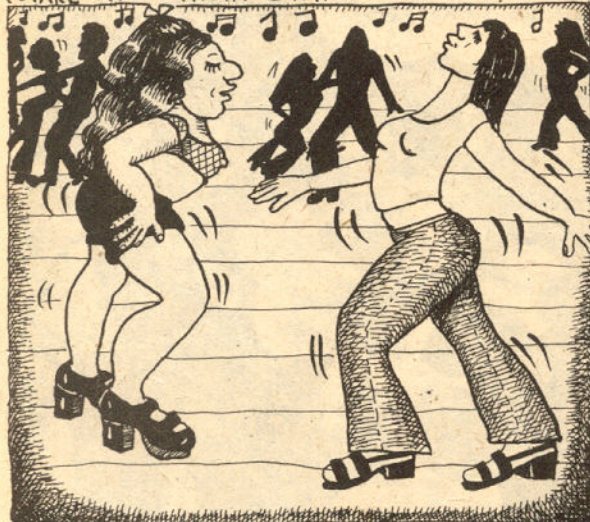
LATER THAT NITE BUNCH AN' HER FRIEND MARY HAVE AN AFTER DINNER COCKTAIL.



...AT THE SAME TIME, A HUNDRED MILES AWAY...



THE BUNCH + MARY "GET IT ON" WHILE MEN STARE AT THEIR GIRATING BODIES!!



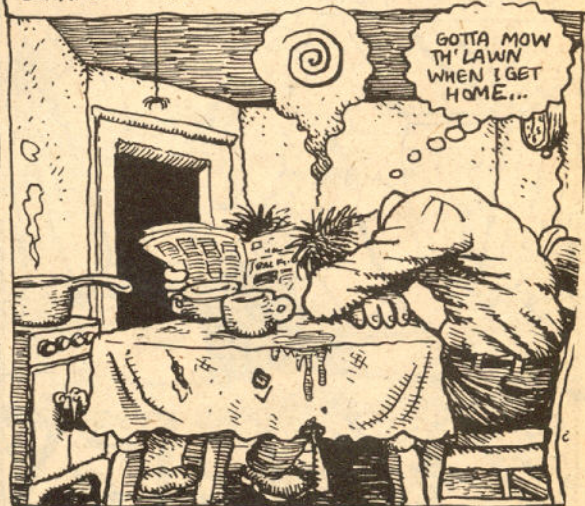
"...DRAGGING THEMSELVES THROUGH THE NEGRO STREETS AT DAWN LOOKING FOR AN ANGRY FIX..."



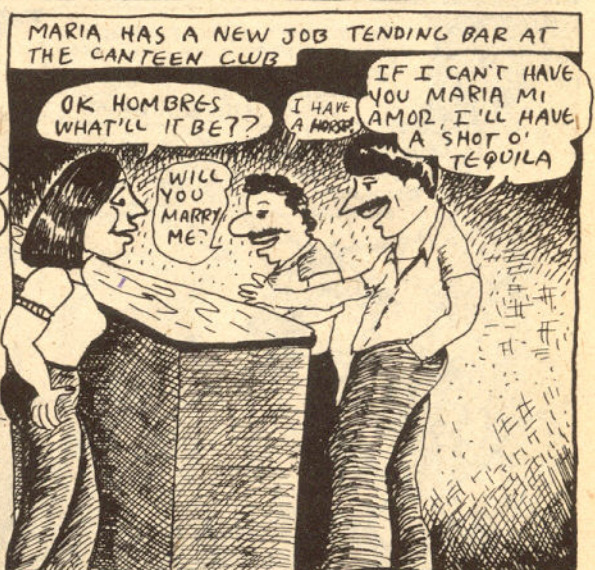
MARY ENDS UP WITH KRIS KRISTOFFERSEN + THE BUNCH GETS ED NORTON.



"...ANGELHEADED HIPSTERS BURNING FOR THE ANCIENT HEAVENLY CONNECTION TO THE STARRY DYNAMO IN THE MACHINERY OF NIGHT..."



BUNCH + MARY DITCH THEIR DATES + HEAD HOME BUT THEY'RE DETOURED AT A LOCAL BEANER BAR, THE CANTEEN CLUB.



MEANWHILE, "R." IS FINISHING UP ANOTHER "GIG"...IT'S ONE O'CLOCK IN THE MORNING AND HE MAKES A BEE-LINE FOR THE CUTE GIRL WITH BIG LEGS WHO'S JUST ABOUT TO WALK OUT THE DOOR...

HI... ER... HOW'DJA LIKE TH' MUSIC? WHAT'S YER NAME? I WAS—

HEY CRUMB!!

OH, GEE, I...UH...

HUH? WHATTAYA WANT?

HEY MAN, I JIS' WANNA SAY I REALLY DIG YOUR COMICS! MY NAME'S KEITH... I SENT YOU A LETTER AND SOME DRAWINGS... HOW COME YOU NEVER ANSWERED ME??

WELL, I—

WHAT ARE YOU, STUCK UP OR SOMETHIN'?? SO LISTEN, MAN, TELL ME HOW I CAN GET INTO THE COMICS... MY ARTWORK'S GOOD SHIT... WHAT'D YOU THINK OF THOSE DRAWINGS I SENT YOU?

I CAN'T RECALL... I...

YOU DONT REMEMBER?? OH MAN, I SPENT ALOTTA TIME ON THOSE DRAWINGS!!

WELL... UH... 'BYE...

HEY, WAIT... I—

HEY CRUMB, MAN, YOU MIGHT BE GOOD BUT YOU'RE NOT THAT FUCKIN' GREAT!! WHO GIVES A SHIT, RIGHT? DO YOU STILL DO ACID??

BOUNCE
JIGGLE

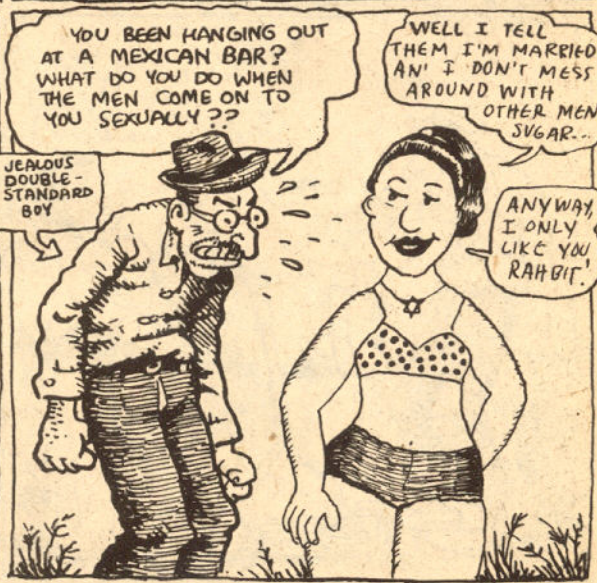
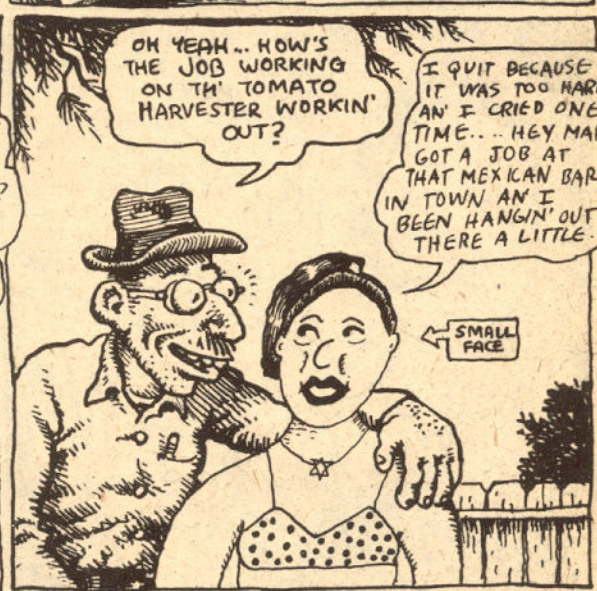
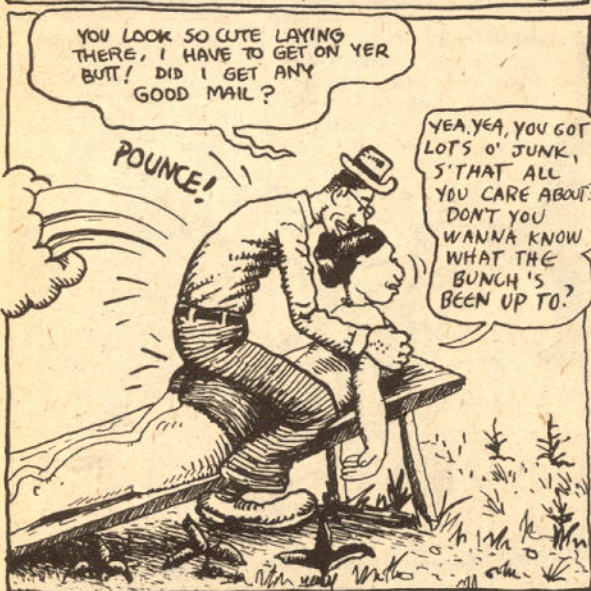
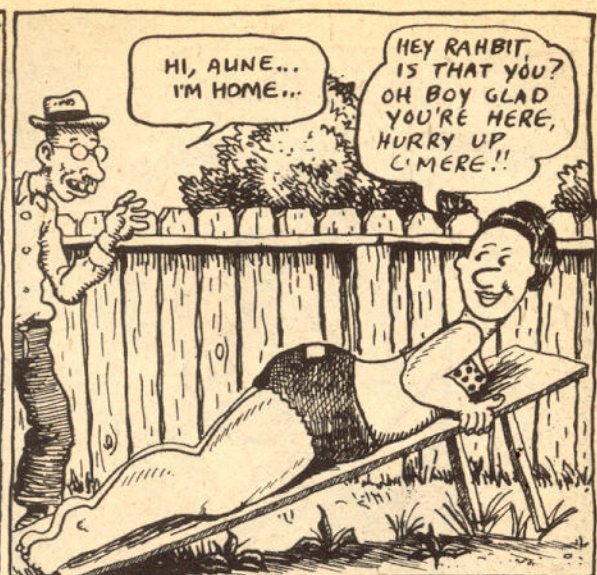
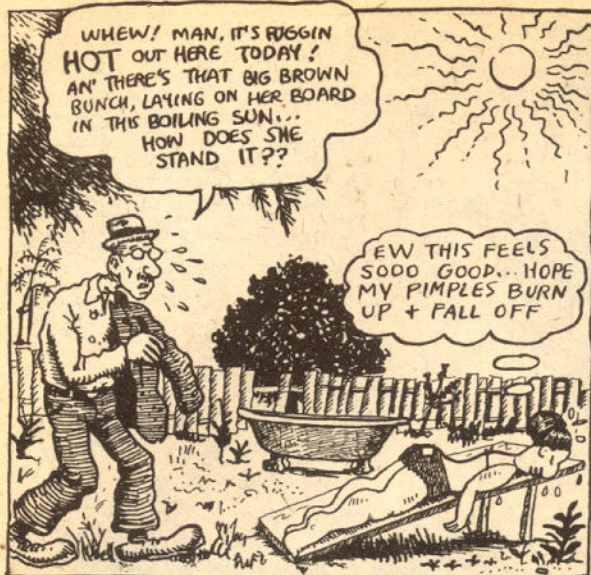
HEY DO ME A LITTLE PICTURE O' MISTER NATURAL ON THIS NAPKIN... C'MON, IT WON'T TAKE YOU VERY LONG... AN' SIGN IT "TO IRENE FROM KEITH & R. CRUMB"

GUESS I'LL TAKE TH' BUS HOME TOMORROW MORNING...

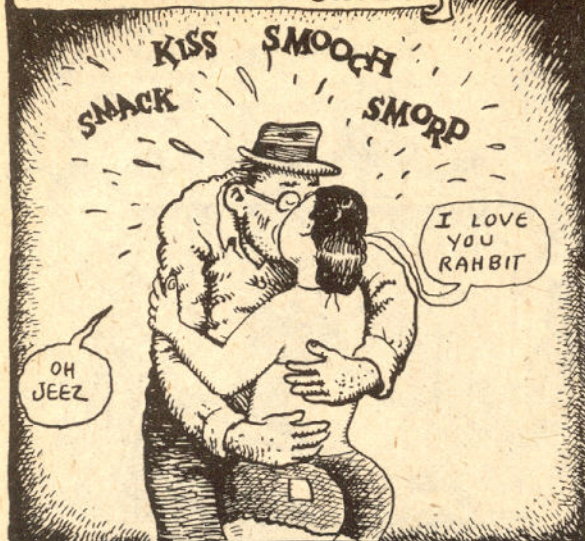
R. CRUMB! I'M ONE OF YER BIGGEST FANS!! HOW COME YOU HAVENT DONE ANY GOOD STUFF IN FIVE YEARS??

NEXT DAY, BACK UP IN THE COUNTRY...

WELL, HERE I AM... BACK WITH TH' BUNCH... THESE TREES LOOK LIKE THEY'RE DYING... MUST BE TH' DROUGHT...



BIG ROMANTIC KISSING SCENE...



RAHBIT, I RILLY DON'T LIKE TA DO IT WITH OTHER MEN VERY MUCH CAUSE I GUESS I'VE JUST DONE IT WITH TOO MANY!

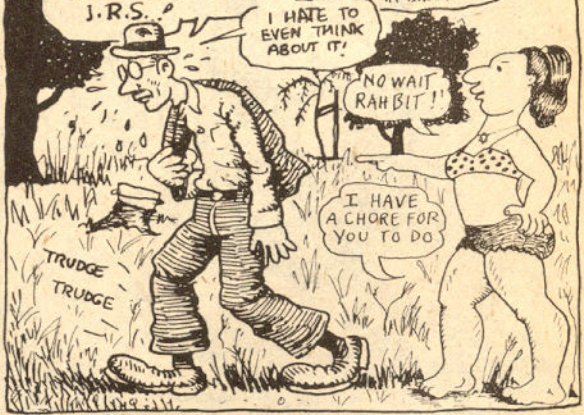


YEA, I KNOW BUT THE EXPERIENCE TAUGHT ME ABOUT MEN... LIKE I CAN TELL USUALLY IF THEY HAVE A SMALL PENIS AN' ALSO MOST GUYS PAST AGE 28 HAVE TROUBLE GETTIN' IT UP WITH A STRANGER, SO I JUST DON'T BOTHER MESSIN' ROUND TOO MUCH!



SHEESH! I HAFTA GO INSIDE NOW... I CAN'T TAKE THIS HEAT OUT HERE... HOPE I GOT SOME CHECKS IN TH' MAIL SO I CAN PAY OFF THAT TAX DEBT TO TH' FRIGGIN' J.R.S.

I STILL OWE THEM 30,000 DOLLARS FROM THE DAYS WHEN "KEEP ON TRUCKIN'" WAS BRING-IN' IN TH' BIG BUCKS BEFORE JUDGE WALLENBERG DECLARED IT PUBLIC DOMAIN... TH' DIRTY

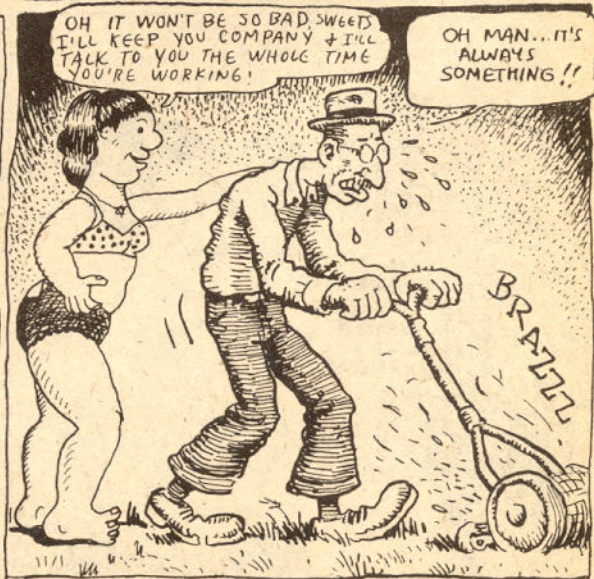


SEE I GOT THE LAWMOWER FIXED AT ELFRINK'S ELECTRIC SHOP SO NOW YOU C'N MOW THE LAWN + MAKE OUR HOUSE LOOK NEAT!



OH IT WON'T BE SO BAD, SWEET. I'LL KEEP YOU COMPANY + I'LL TALK TO YOU THE WHOLE TIME YOU'RE WORKING!

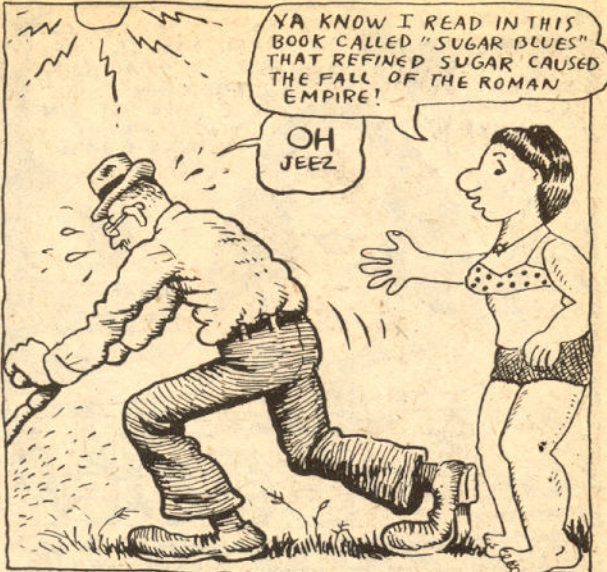
OH MAN... IT'S ALWAYS SOMETHING!!





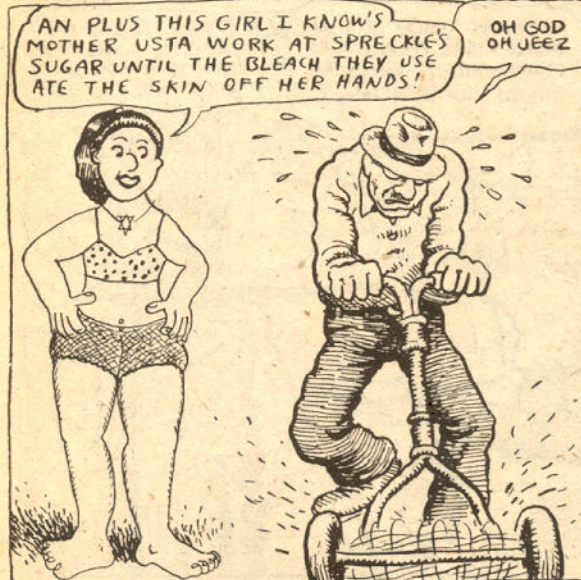
I CERTAINLY HOPE YOU HAVEN'T BEEN EATIN' ANY POISON WHITE SUGAR JUST 'CAUSE I HAVEN'T BEEN THERE TA YELL AT YOU!!

OH GOD



YA KNOW I READ IN THIS BOOK CALLED "SUGAR BLUES" THAT REFINED SUGAR CAUSED THE FALL OF THE ROMAN EMPIRE!

OH JEEZ



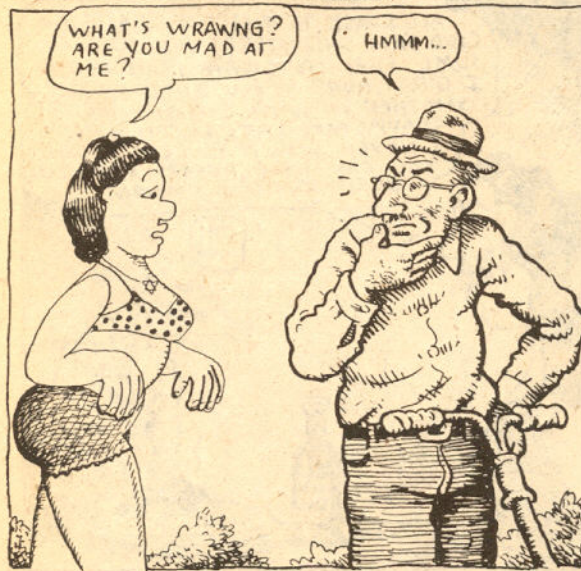
AN PLUS THIS GIRL I KNOW'S MOTHER USTA WORK AT SPRECKLE'S SUGAR UNTIL THE BLEACH THEY USE ATE THE SKIN OFF HER HANDS!

OH GOD OH JEEZ



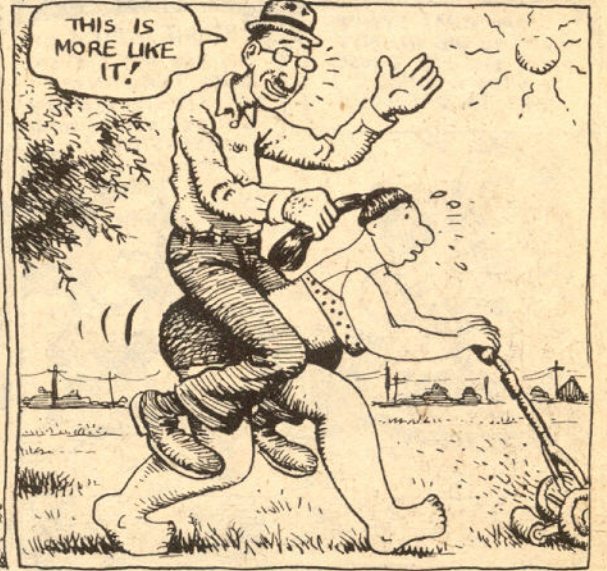
WELL I WON'T SAY ANYMORE I DON'T WANTA REALLY GET ON YOUR CASE OR NOTHIN'

PHWEW!



WHAT'S WRANG? ARE YOU MAD AT ME?

HMMM...



THIS IS MORE LIKE IT!

THAT EVENING:

BOY THIS CHICKEN MOLE'S SURE HAS INCREDIBLE STUFF IN THE SAUCE!

HOPE THIS COMES OUT OK AN' RAHBIT LIKES IT... HE IS KIND OF A "BABY FOOD BOY"... BUT I HAVE GOT HIM USED TA HOT SAUCE + JALAPENOS.



MEANWHILE, R. IS HUNCHED OVER HIS DESK...

I WISH I COULD FIGURE OUT THESE GERMAN INVOICES SO I COULD GET MY ROYALTY MONEY FROM THEM... I CAN'T MAKE HIDE NOR HAIR OF THIS STUFF!

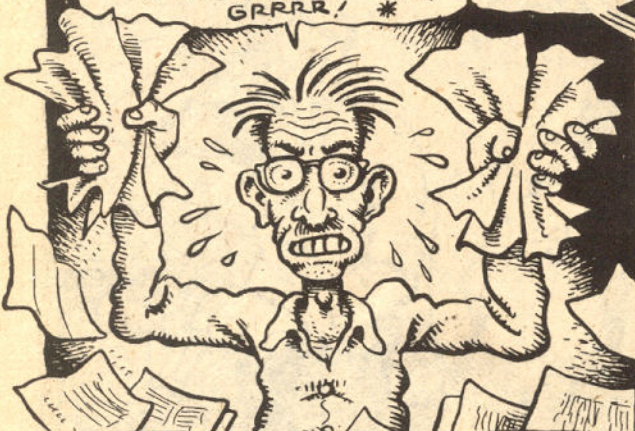
AND I'M ALL CONFUSED ABOUT THESE AMENDED STATE TAX FORMS I'M S'POSED TO SEND IN.... OH, MAN...

HOW I HATE THIS BOOK KEEPING!!



WHY CAN'T I JUST DRAW CARTOONS? THAT'S HARD ENOUGH WITHOUT HAVING TO DEAL WITH THIS CRAP!! GRRRR! *

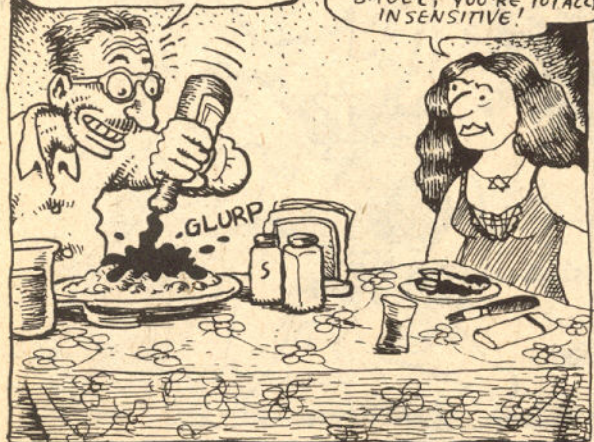
ROHBIT!! DINNER'S READY!!



*NO, I DON'T WANT A BUSINESS MANAGER!

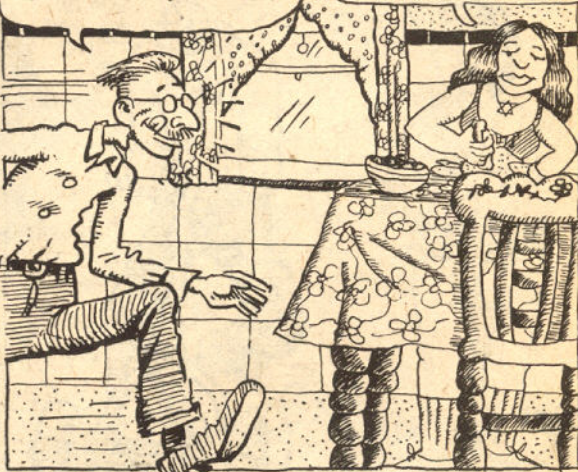
YUM YUM! I CAN'T WAIT TO DIG IN, BUT FIRST I'LL JUST DOUSE IT WITH A LITTLE O' THIS TACO SAUCE!

RAHBIT, WAIT A MIN-IT, YOU DINT EVEN TASTE THAT... YOU JUST DESTROYED MY SAUCE, YOU'RE TOTALLY INSENSITIVE!



THANK GOD! I CAN FORGET THIS PAPERWORK FOR AWHILE! MMM!! SMELS GOOD, ALINE!!

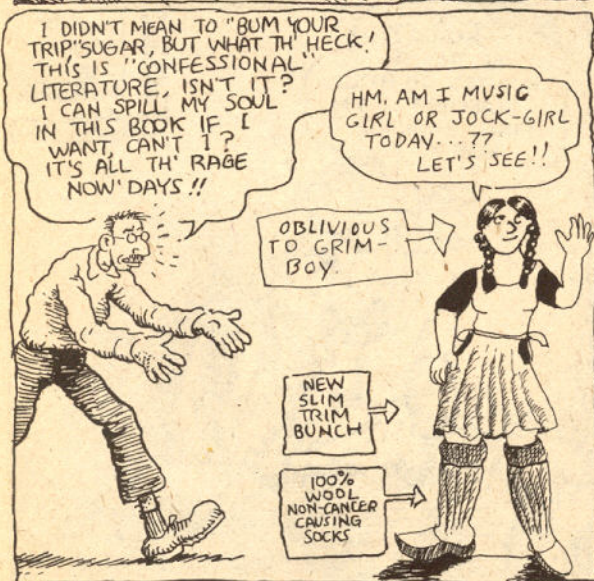
YEA ITS MY OWN SPECIAL SAUCE, AN' NOW I'M BONIN' THIS BIRD FOR YOU, RAHBIT!



ALL I ASK IS THAT YOU TASTE THE GOD DAM SHIT FIRST, YOU JUST ASSUME THAT ITS GONNA TASTE LOUSY I GUESS, HUH? SO YOU AUTOMATICALLY SMOTHER IT WITH COMMERCIAL CRAPPY FAKE TACO SAUCE!! NOW I NEVER WANT TO COOK AGAIN. YOU CAN HAVE ROSARITA FROZEN BURRITOS FROM NOW ON!

OH GOD





LATER...

ALINE, THESE FINANCIAL DIFFICULTIES ARE REALLY GETTING ME DOWN... I'M A NERVOUS WRECK... I CAN'T WORK, I CAN'T GET IDEAS FOR CARTOONS... I'VE LOST MY ZEST FOR LIFE... I CAN'T EVEN ENJOY SEX ANYMORE! ALL I DO IS WORRY!!



LIFE HAS GOTTEN ALTOGETHER TOO COMPLICATED... I'M BOGGED DOWN IN A MIRE OF ECONOMIC ENTANGLEMENTS, LEGAL OBLIGATIONS, BUSINESS TIES... END-LESS BULLSHIT!

I NEVER WANTED A LIFE LIKE THIS... I WANTED A SIMPLE, DOWN-TO-EARTH EXISTENCE...

IT'S MY KARMA FOR WANTING TO BE FAMOUS, I SUPPOSE...

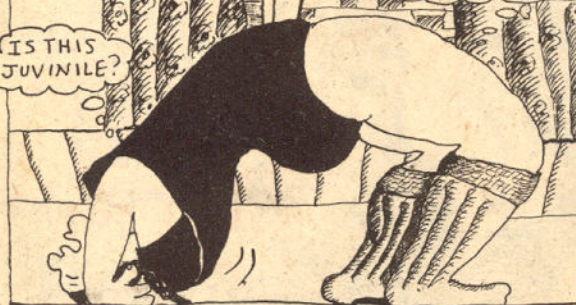


RAHBIT, RAHBIT LOOK, THIS IS THE FIRST TIME I'VE DONE A BACK BEND FROM A STANDING POSITION. IT'S HARD AN' I C'N DO IT!

DO YOU THINK ITS POSSIBLE TO BE A JOCK-HOUSEWIFE ARTIST, MUSICIAN?

AM I A HOPELESS JEWISH DILLETANTE FROM L.I.?

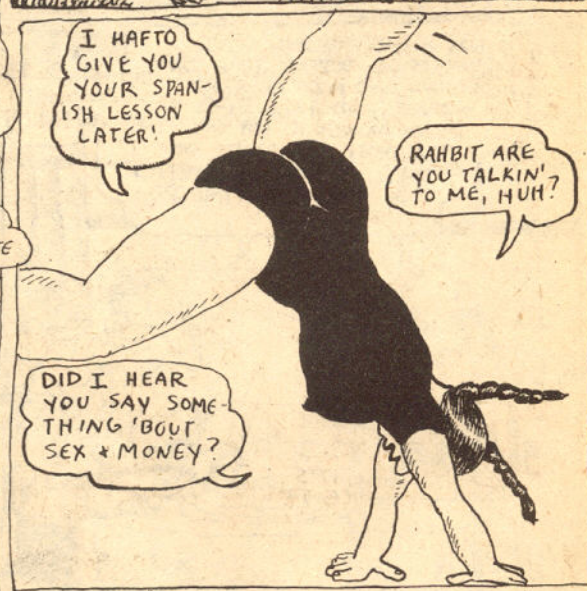
IS THIS JUVINILE?



I HAFTO GIVE YOU YOUR SPANISH LESSON LATER!

RAHBIT ARE YOU TALKIN' TO ME, HUH?

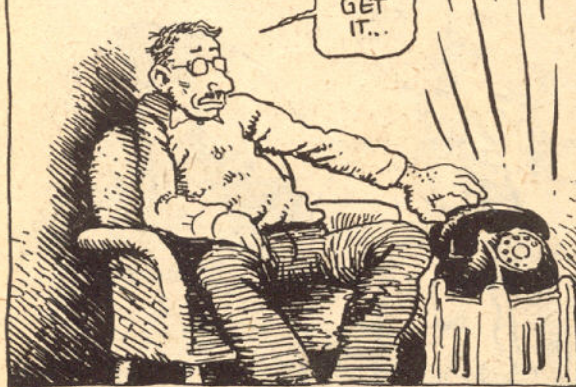
DID I HEAR YOU SAY SOME THING 'BOUT SEX + MONEY?



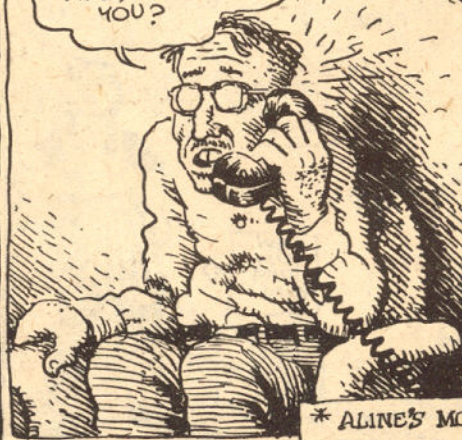
NEVERMIND, I WAS JUST TELLING YOU ABOUT HOW ALL THESE PRES-SURES ARE EATING AWAY AT ME AND —

R-R-RING!

I'LL GET IT...



HELLO? YES, THIS IS ROBERT... OH, HELLO, BLABETTE*... I'M FINE, HOW'RE YOU?



* ALINE'S MOTHER

ACTUALLY, WE'RE A LITTLE WORRIED THAT WE MAY BE FORCED TO SELL THE HOUSE AND ALL OUR POSSESSIONS TO PAY OFF OUR DEBT TO THE I.R.S...

WELL, ACTUALLY, WE'RE MORE THAN A LITTLE WORRIED... IT'S BEEN A REAL NIGHTMARE... THAT'S THE TRUTH!

RAHBIT WATSA MATTA YUR YOUNG YEW GOT YUR HEALTH YOU CN START OVER! IT'S NUTHING, DEAR!

WRITE TO PRESIDENT CARTER, I'M TELLIN' YA HE'LL BE ABLE TO DO SOMETHING, HE SEZ TA WRITE IF YA HAVE ANY PROBLEMS AT ALL!!

SO HOWSE THE CAHTOONING BUSINESS THESE DASE?? YA MAKIN' ANY MORE MOVIES LIKE FELIX THE CAT OR ANYTHING? HVH? HVH? RAHBIT!

NO!... WELL, IT'S BEEN NICE TALKING TO YOU... I'LL PUT ALINE ON NOW...

ALINE... HERE... IT'S YOUR MOTHER... TALK TO HER!

OH GAWD, WHY DINT YEW SAY I WUZ DEAD, OR SOMETHIN'!?

GUILT GIRL WHO LIVES WITH GENTILES IN CALIFORNIA

HOW CN I TELL 'ER I'M NOT COMIN' TO MIAMI FOR CHRIS MIS??

OH MAN, WHAT A VEXATIOUS INDIVIDUAL THAT MOTHER OF HER'S IS... "FEUX THE CAT"... HMM! THAT COARSE, UN-CULTURED, LOUD-MOUTHED ?- DUNNO-WHAT!!

THAT WHOLE FAMILY OF ALINE'S IS A PAIN IN THE ASS... SOME OF THEM ARE ROLLING IN FILTHY LUCRE, BUT HELL COULD FREEZE OVER BEFORE THEY'D OFFER TO LEND US A LOUSY STINKIN' DIME TO HELP US OUTA THIS TAX MESS!!

OK, YES I LOVE YEW YES I MISS YOU... YEA, I'LL CALL SUNDAY, I PROMISE, BYE!!

PHONY SWEET VOICE

BYE YA BIG JERK!

REAL SENTIMENTS

I CAN'T DO THIS RAHBIT... I CAN'T TALK ABOUT BLABETTE YET... GIMME A FEW MINUTES TO BOUNCE BACK OK?? SHE'S NOT FUNNY TO ME YET... IT'S TOO TRAGIC... I HATE 'ER BUT I LOVE 'ER!

SHE WANTS A FACE LIFT.

SHE'LL BE 49 TOMORROW. IT'S SOOO SAAAD!

I'M ALMOST 30!!

A FACE LIFT, EH? SHE'S NOT GROWING OLD TOO GRACEFULLY, IS SHE?

NO, SHE'S VAIN + SHALLOW, AN' SO AM I!!

I'LL NEED A FACELIFT IN ABOUT A YEAR. I HAVE WRINKLES!

SEE LOOK AT THESE, AN' 'ROUND MY EYES TOO. I LOOK OLD... ACTUALLY I ONLY LOOKED GOOD FOR ABOUT 3 YEARS... I WUZ UGLY AS A TEEN AN' NOW ITS ALL OVER FOR ME!

YOU LOOK FINE!

RECEDING HAIRLINE

I GUESS I WOLN'T GO BAWLD THO NEITHER OE MY PARENTS WENT BALD... BUT MY GRANDMA'S ONLY GOT ABOUT 2 HAIRS, BUT AT HER BEAUTY PARLOR THEY KNOW HOW TO PUFF EM UP TO LOOK REAL BIG.

BEEN LOSIN' A LOT 'O HAIRS THO RECENTLY

RAHBIT, YA KNOW HAIR LOSS IS A SIGN OF CANCER... AN' MY FATHER DIED OF IT EVEN THO HE HAD ALL OF HIS HAIR!

TSK! DON'T BE SILLY! EVERY TIME THE SLIGHTEST THING GOES WRONG WITH YOUR BODY YOU THINK YOU'VE GOT CANCER!!

THIS RECORD COULD USE A WASH...

YEA, WELL IF I DIED YOU'D FEEL REALLY SAD I KNOW IT, AN' PLEEZE RAHBIT PROMISE ME THAT YOU WOLN'T LET THEM SEND MY BODY BACK TO BETH DAVID CEMETARY IN ELMONT, LONG ISLAND.

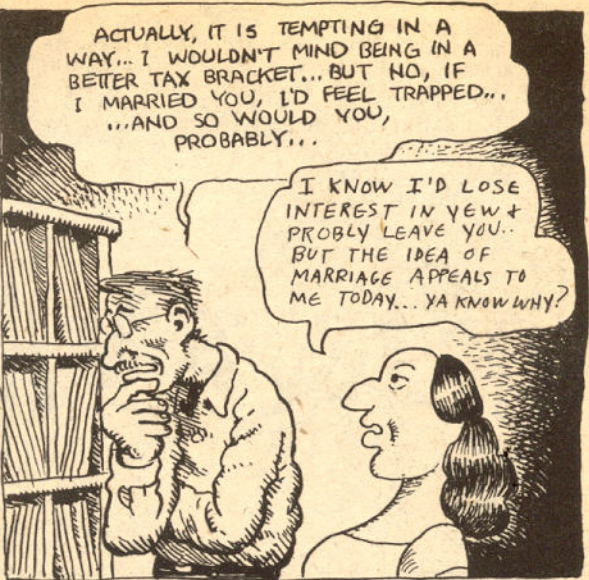
WHATTA YOU CARE WHERE YER BURIED? THAT'S THE LEAST OF YER WORRIES! WHEN YOU'RE DEAD YOU'RE DEAD... WHAT DOES IT MATTER WHERE YOU'RE BURIED??

IT MATTERS TO ME!



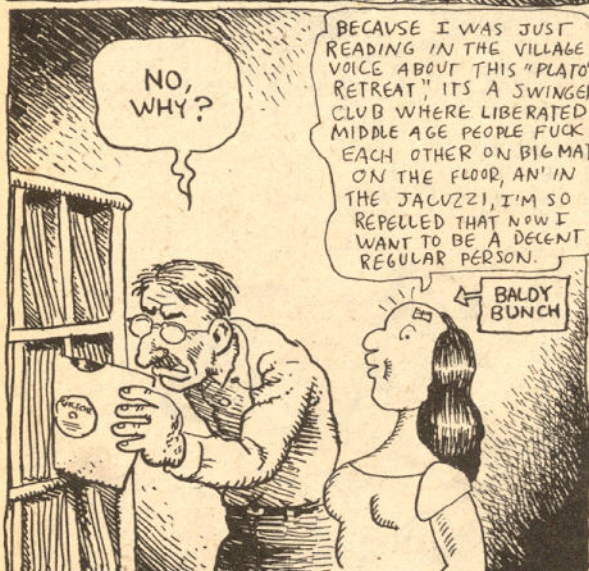
RAHBIRT, YEW HAFTO MARRY ME SO YEW HAVE CONTROL OVER MY BODY WHEN I DIE, OK? WILL YEW? ALSO I'LL BE A BIG TAX DEDUCTION AN' MAYBE MY FAMILY WILL EVEN GIVE US SOME MONEY!

WHAT?? MARRY YOU??



ACTUALLY, IT IS TEMPTING IN A WAY... I WOULDN'T MIND BEING IN A BETTER TAX BRACKET... BUT NO, IF I MARRIED YOU, I'D FEEL TRAPPED... AND SO WOULD YOU, PROBABLY...

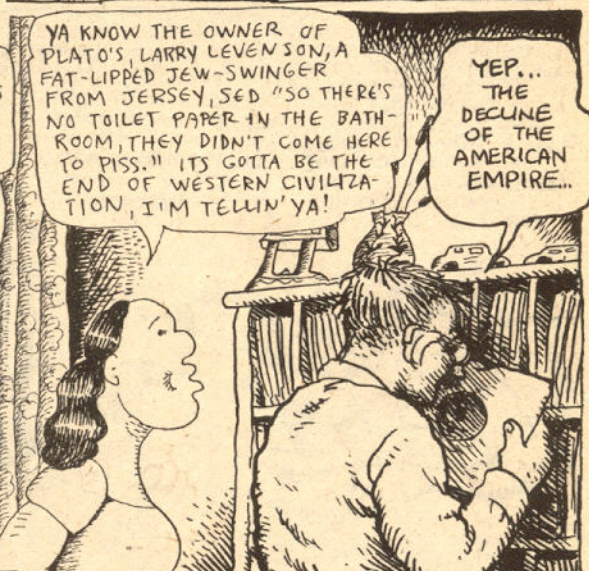
I KNOW I'D LOSE INTEREST IN YEW + PROBABLY LEAVE YOU... BUT THE IDEA OF MARRIAGE APPEALS TO ME TODAY... YA KNOW WHY?



NO, WHY?

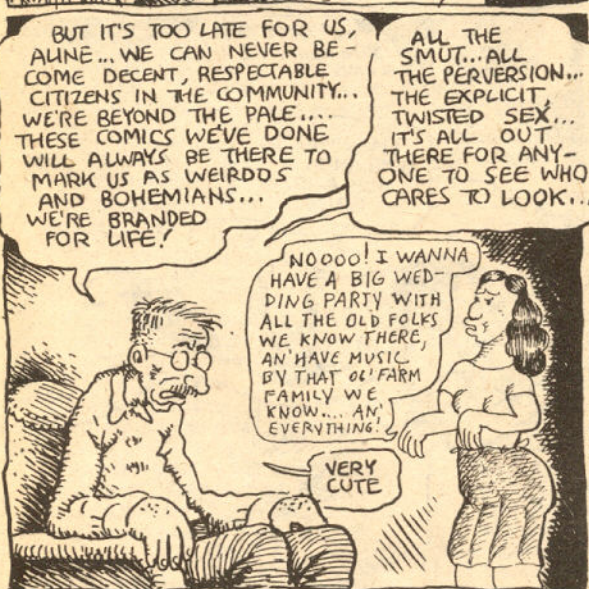
BECAUSE I WAS JUST READING IN THE VILLAGE VOICE ABOUT THIS "PLATO'S RETREAT", ITS A SWINGERS CLUB WHERE LIBERATED MIDDLE AGE PEOPLE FUCK EACH OTHER ON BIG MATS ON THE FLOOR, AN' IN THE JACUZZI, I'M SO REPELLED THAT NOW I WANT TO BE A DECENT REGULAR PERSON.

BALDY BUNCH



YA KNOW THE OWNER OF PLATO'S, LARRY LEVENSON, A FAT-LIPPED JEW-SWINGER FROM JERSEY, SED "SO THERE'S NO TOILET PAPER IN THE BATH-ROOM, THEY DIDN'T COME HERE TO PISS." ITS GOTTA BE THE END OF WESTERN CIVILIZATION, I'M TELLIN' YA!

YEP... THE DECLINE OF THE AMERICAN EMPIRE...



BUT IT'S TOO LATE FOR US, ALONE... WE CAN NEVER BE-COME DECENT, RESPECTABLE CITIZENS IN THE COMMUNITY... WE'RE BEYOND THE PALE... THESE COMICS WE'VE DONE WILL ALWAYS BE THERE TO MARK US AS WEIRDO'S AND BOHEMIANS... WE'RE BRANDED FOR LIFE!

ALL THE SMUT... ALL THE PERVERSION... THE EXPLICIT, TWISTED SEX... IT'S ALL OUT THERE FOR ANY-ONE TO SEE WHO CARES TO LOOK...

NOOOO! I WANNA HAVE A BIG WED-DING PARTY WITH ALL THE OLD FOLKS WE KNOW THERE, AN' HAVE MUSIC BY THAT OL' FARM FAMILY WE KNOW... AN' EVERYTHING.

VERY CUTE



AN' BESIDES THIS IS THE LAST STOOPID COMIC I'M EVER GONNA DO. I AL-READY TOLD YOU I'M QUITTING THIS BIZNIS! *

IN YOUR "SPACE" WITH YOU?? YOU SOUND LIKE AN "EST" GRADUATE...

THAT'S WHAT I GET FOR ALLOWING YOU TO GO AS A "GUEST" TO ONE OF THOSE SEMINARS... YOU'RE SO SUGGESTABLE!

I'M A DIFFERENT PERSON NOW, THE PAST CAN BE FORGOTTEN!

THERE'S NO SMUT HERE IN MY SPACE WITH ME ANYMORE!

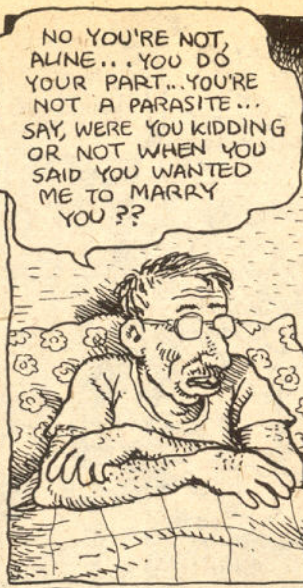
ALL YEW BIG JERKS THAT HATE MY WORK + WROTE MEAN LETTERS CAN BE HAPPY NOW!

LATER



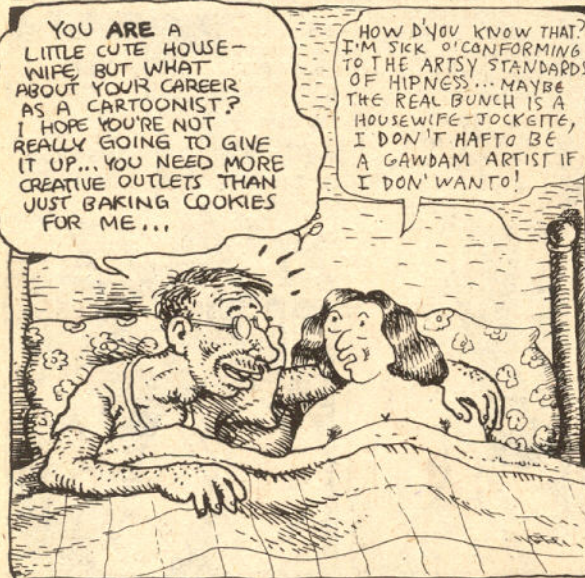
SO YOU'RE GOING TO QUIT DRAWING COMICS, HUH, ALINE? ...SEEMS A SHAME TO WASTE YOUR TALENT LIKE THAT... YOU'VE GOT A LOT OF GREAT STORIES IN YOU YET...

SO WHAT, IT'S TOO HARD TO DRAW THIS STUFF, I'D RATHER LIVE OFF A YOU... I'M JUST A USELESS PARASITE LIKE EVERY ONE IN MY FAMILY... LET'S FACE IT!



NO YOU'RE NOT, ALINE... YOU DO YOUR PART... YOU'RE NOT A PARASITE... SAY, WERE YOU KIDDING OR NOT WHEN YOU SAID YOU WANTED ME TO MARRY YOU??

I DUNNO, IT'S JUST A SCHTICK, I WOULD LIKE A BIG PARTY AN' ALL BUT I'M NOT SURE ABOUT THE REST! WHY DO YOU CARE YOU REFUSED MY PROPOSAL, YOU REJECTED ME ANYWAYS, BUT I DON'T CARE, I'M CONTENT WITH MY LITTLE CUTE LIFE!!



YOU ARE A LITTLE CUTE HOUSEWIFE, BUT WHAT ABOUT YOUR CAREER AS A CARTOONIST? I HOPE YOU'RE NOT REALLY GOING TO GIVE IT UP... YOU NEED MORE CREATIVE OUTLETS THAN JUST BAKING COOKIES FOR ME...

HOW D'YOU KNOW THAT? I'M SICK O' CONFORMING TO THE ARTSY STANDARDS OF HIPNESS... MAYBE THE REAL BUNCH IS A HOUSEWIFE-JOCKETTE, I DON'T HAFTO BE A GAWDAM ARTIST IF I DON' WANTO!



I KNOW! WUTCHA MEAN... DRAWING COMICS IS TORTURE, AND THE COMIC SCENE IS A PAIN IN TH' ASS... I WOULDN'T BLAME YOU FOR BEING FED UP WITH IT... I'VE QUIT DOZENS OF TIMES MYSELF...

OH WELL, I'M TIRED OF TALKIN' 'BOUT THAT RAHBIT YEW HAFTO KISS ME NOW! WILL YEW, I WANT YOU TOO!! PLEEZE??



ALRIGHT ALRIGHT...

DO YEW LIKE ME??

KISS!



YEH... SURE...

OK, GOOD BYE, I'M GOIN TO BUNCH-LAND NOW... AN' BOY IS IT FUN THERE!

I'M GOING TO BOBLAND... BOBLAND IS GRIM...

GREAT ENDING HUH, POPS??

YEAH WELL...

THE END



WE GOT

Letters



IN THE FIRST ISSUE OF "DIRTY LAUNDRY" WE INVITED READERS TO WRITE US THEIR OPINIONS ABOUT THE BOOK. THE RESPONSE WARMED OUR HEARTS AND CHILLED OUR SOULS! UNFORTUNATELY, SOME GOOD LETTERS GOT LOST... BY ALINE PROBABLY! ONE FROM A COUPLE (MAN & WOMAN) WHO WROTE: "SHE MUST BE A GOOD LAY, BUT KEEP HER OFF THE FUCKING PAGE! ANOTHER WAS FROM A PSYCHO-ANALYST IN SAN JOSE WHO SAID HE WAS GIVING OUR COMIC TO HIS PATIENTS FOR THERAPY!! 'LOCK 'EM UP,' THERE ARE A LOT OF NUTS RUNNING AROUND OUT THERE... A LOT OF DESPERATE INDIVIDUALS, AS YOU'LL SEE. IF YOU CAN WADE THROUGH THESE LETTERS, YOU'LL GET A FEELING FOR THE PULSE-BEAT OF OUR ERA... IT'S INTERESTING HOW MANY OF 'EM CLOSED WITH REMARKS LIKE 'SO WHAT?' OR 'WHAT'S THE USE' OR 'FUCK YOU'... SIGN OF THE TIMES, I GUESS... SOME OF THE LETTERS ARE PRINTED IN THEIR ENTIRETY, OTHERS NOT. ANYWAY, IT'S GOOD TO KNOW THAT SOMEBODY OUT THERE LIKES US!"

R. CRUMB

Dear Cartoonists (Aline & Bob):

Your collaboration seems to work very well! In fact, frankly, I think these stories are better, more purposeful than the most recent Crumb solo cartoons I have seen.

I have been called (by Bill Griffith) probably the only serious Underground Comic book Art Collector—I collect original art. Do you all have any for sale at a reasonable price?

Best wishes,
Alfred Bergdoll
New York City

Dear Friends:

I just read the first page of Dirty Laundry Comic, and already I love it! Bob, I am so glad that you've run into a woman that you care for! Maybe when you meet my girl Margaret you won't look at her the way you did at my last girl Carol! Aline, I like what you got to say and I should know 'cause I'm pretty cute. To see you two writin' together gives me some hope that we may have some real Rock'n' Roll again someday. Sure would be nice. Ain't it amazin' that "Earth Angel" is probably just as good as almost everything released in 1974? I love you all and keep on toodlin'!

Michael Sales
(someday to be) Ph.D.
San Francisco, Calif.

P.S. I love the whole comic! Aline, you draw good! It's so healthy! More!

Dear Aine & Robert:

I liked your comic a lot. It is the funniest comic I've ever seen you do, Robert.

If you are ever in the neighborhood of Santa Cruz, do stop by for dinner. I live in an unusual futuristic college you may enjoy seeing. I am in #203.

Good Luck,
Don McCormick
Santa Cruz, Calif.

P.S. to Aline: I am a cute young man.

Dear Robert and Aline:

Timothy Leary and his girlfriend are great. So are the cats and chickens, and Aline's drawings of Robert. My favorite panel is the one in which Robert says, after the Flood has destroyed their homes: "We'll have to start over and learn to live like the Indians," and Aline says, "Let's go to a motel that has Cable T.V." (HA HA!—ED.)

I like to draw too. I am 25 yrs. old, and support myself in a modest fashion, painting signs, drawing posters, and doing other graphics. I have just built a little cabin for myself in the hills of Southwestern Wisconsin. It is cozy, with a wood stove and a loft. It is sort of a tree-house, as it is supported by two oaks. It is also sort of a ship. It creaks in storms, and sways with the trees a little. But it protects me from the elements.

Love to you both,
William Crook
Wauzeka, Wisconsin

YOU GOT THE RIGHT IDEA, WILLIAM!
—ED.

Dear Bob and Aline:

Thank you for a warm, wonderful story. Hang out more Laundry any time.

Sincerely:
John Graham
C. Y. M.



WARM? WONDERFUL??

— JEWISH GIRL —

Dear Aline and Robert:

This is a fan letter. I just finished reading Funtime Funnies, and I loved it!!! I appreciate your efforts individually and collectively, and I can feel the love, the intensity and the sensitivity displayed all the way through the book. You seem to be doing fine by me. It seems some things are worth a lot of struggling.

I'm Linda Bucks, and I live in Venice, California, am 31, and have two children. I'm divorced and live with my children and three other people. I work on the Free Venice Beachhead, the local community newspaper which is run collectively and is political.

I'm also Jewish, a feminist, insecure, and I love a WASP cartoonist from Cleveland and we fuck a lot! But I'm pushier than him. But not much.

So, I hope you do another cartoon together soon, and if you ever come to Venice, you can, if you like, stay with me. I'd like that. Bye.

Linda
Venice, Calif.

— STONED —

Hello, Bob:

It's a dull night, thought I'd write. My mind is blank at the drawing board, and I am tired of the usual. Luis & Ralph just left; & we done got stoned. I know, it's indicative... But, Dirty Laundry, Aline saved it. Rather, the schtick of using her, USING HER, REALLY, saved it. (I'd hate it if someone said this crap to me. I know I know, it's indicative.) Yer writing seems to be lacking youthful enthusiasm, I guess. I don't know, something ain't right somewhere.

Wish I could help.
Anyway, it's a dull night and I just thought I'd write. Bye.

Jon Farwell

Dear Bob and Aline:

In my opinion your Dirty Laundry Comic was Really sensational, man, a real gasser of Laughter. You both got it together with plenty righteous dialogue, know what I mean? Aline, I believe you are cuter in real life. It shows up in your style.

The funny book in itself was very well done, except I think, and no offense, but Miss Aline, if your drawing was good as your dialogue, baby, you'd have it made in the shade of the comicbook industry. Like you'd be stiff competition for some Big Timers I know. Right, Bob?

Anyway (gettin' back to the book), it was loads of laffs. Just to name a few of my favorite one-liners, Weaver's "J&A!!!! NIGGERS @!#!" and "Just because you bitches have tits you think you know everything!" Also that little space adventure was simply outta this world! (HA HA!—ED.)

Bob, we all know who's "the most" but I've sometimes wondered why you don't draw yourself as you look in real life. In those cartoons you look as if you've aged a bit, or styled your cartoon image after your Dad or Uncle. Try dressing a little less blasé; and maybe you won't have such a hard time hitching a ride (hardy har har). But all the same you both did (wow) a superb comic book.

P.S. You two never fight, you just Love each other!

Your Fan
Richard Menezes Jr.
Hayward, California

— MALE CHAUVINIST —

Crumb—

Why did you do that thing with Aline Kominsky? Like a friend of mine said: Let her do the cooking—you do the cartoons!

Sincerely,
Barry Gould
Williams Bay, Wis.

MORE

(CONTINUED FROM)

Letters

Dear Bob and Aline:

Enjoying your Dirty Laundry Comics reminds me of when I first began to draw. It was in Elementary School, where a friend and me would draw nudes for each other during class and try to figure them out.

Of course, I was sent to the principal's office many times, but that didn't curb my artistic talent. In High School, I moved up to defacing books and writing foul things in them. Then, I majored in Art in College and got good grades for two years, but dropped out because of hard subjects like "Government and Humanities." So I took the Famous Artists course, but got too far behind, so I enrolled in a vocational school, where I studied Commercial Art for a year only to find out it wasn't for me. So, I always dream of being an Artist, everyday that I do my present work as Carpenter. Ouch! Dammit! Ow! Hell, I hate this! Oh, there's another splinter! There's another cut. Damn, another bruise, shit, etc.

You are all bored with this, so I'll comment on Dirty Laundry Comics. I thought it was very imaginative, especially the outer space bit. I really enjoy reruns of Star Trek. I liked Aline's crude style alongside Bob's refined style. The police have recently started spying in the sky with helicopters and it is making me a nervous wreck thinking about 1984 getting closer and everything. St. Petersburg used to be so quiet when there were only old fogies on the street. Now the brick streets are asphalt and boys are braying rubber all the time outside.

Sincerely,

Tom Robbins

St. Petersburg, Fla.

P.S. I'm cuter in real life, Aline, I'm 26 and single and living with my parents. (I know that's moronic, but rent elsewhere is so high.)

— OLD FRIEND OF ALINE'S —

Dear Honeybunch:

Thanks for the comic. It's like getting a long letter from your telling me more than I want to know about you and R. Crumb.

How do your folks feel?

Your art is getting better by leaps and bounds.

Ruth Gottstein

San Francisco, Calif.

Dear Mr. R. Crumb & Aline Kominsky:

As I ease back, I can say with a fair amount of confidence that your stories do contain a fair amount of humor as well as morals, of course. But today, I completed Dirty Laundry Comics and actually laughed out loud, but not too loudly—the landlady's here—Thank you all for bringing humor into my pitiful life. Well, I tell you, I had to steal this piece of paper, and it has been more than three months, two weeks...aw, what's the use!

From

Peter Andrew Needle

Troy, N. Y.

Dear Robert & Aline:

I find myself frequently referring back to your "Dirty Laundry" as a source of inspiration. I believe this is because it is based on dynamic sense of self-acceptance.... I know from reading it that there is nothing self-righteous about you

two. I have read it many times and it's always fun. Believe it or not, I even think it's had an influence on my love life! It encourages me to be more direct and to kid around when I feel like it.

Love,

Barry Stavinsky

Inglewood, Calif.



"SOURCE OF INSPIRATION"

Dear Aline & Robert:

...I too have a beloved collection of records and a fat Tom cat, and Mark and I've worked in the comic-book vein virtually since infancy. I wonder, though, at some of the venom displayed between the two of you in certain panels. Must two people obviously in Love and respect with each other constantly display such outward hostility?

...You two crazy kids have obviously seen it all. What do you think of the future? I am Science-fiction oriented, and try to keep a positive attitude against what some see as the New Flood. But if people such as you can still crack jokes about the difficulties of cohabitation and the impossibilities of one-on-one communication, I have no fears left to call my own.

Please continue cranking out exemplary work such as Dirty Laundry, and this fan will sit in your corner forever.

Until the last towel is thrown in, Keep on Fuckin'

Yours Very Cordially,

Randall Hiteshaw

San Luis Obispo, Calif.

P.S. Tell Weaver "Niggers" is an unacceptable socio-epithet nowadays.

I think Aline could draw better but if she is the best woman (sic) cartoonist I seen,

Bill Mulcahy

New York City

"SHITTIEST GUY OF THE YEAR AWARD"

Dear Kominsky and Crumb:

You asked for fan mail, so here it is! I bet you think I won't mail this to you...sure you don't think I will, but I will. So, now, if we speak of **HAIR STYLES**—so what? So, if you want a penny, I will have a penny. If you want a dime, I shall say, give them a dime, but 75 cents a comic is a Goddamn Jew trick! If I ever seen one, and I'VE SEEN A FEW!!! The usual trick as usual to take over THROUGH BANKING or CLOTHING STORES. Seed bulls take heed in times o' need, so, send me some faith in my fellow man. Send me four hundred dollars free of charge. Send the money today to 905 Formosa, Hollywood, Calif. I do this not for myself, but for you and Aline, two people, true, only two, but still, "The People." It's time to PROVE YOUR LOVE, Aline—Prove yer love, ROB. So, as you both must

know, I need the cash to cure my ills, to have some thrills, to account for my kills, sing like Steven Stills, and gimme some of that green goo losh before I go unda, Koe Koe Mae Joe—GRUNT—Please send the \$500 from the both of you. Send it to Gary Sharpley, 905 Formosa, Hollywood, Calif, 90046. Please send today. Send this amount to me in the mail. \$250 from each of you. One \$250 check. Made out to the... Please send these amounts to me today. You will benefit karmically to NO end, I can guarantee it! So send your checks: \$250 respectively to me, Gary Sharpley, 905 Formosa, Hollywood, Calif, 90046. That's Gary Sharpley, 905 Formosa, Hollywood, Calif, Please, NO money orders. Thursday of this next week! Look—this isn't fan mail, nor is it JUNK MAIL, it's rather—funk mail, or German VOLK, dig? So divy up, Jews, \$500 bucks or... hmmm... not really... just kiddin'... honest, but please send me the money... Send... Me... \$500... By... THURSDAY OF THIS NEXT WEEK I should be getting it IN THE MAIL from you two... And... it'll be true... I can... thank... two... who... did... Not... say... Fuck you... \$500 is all I ask—G. Sharpley. Elle est retrouvée, Quoi l'ernite. C'est la mer m'le. Au soleil. A. Rimbaud. "Morality is a weakness of the brain"—Rimbaud. You must give me a prompt reply... from the two of you... Please send... Two-hundred-fifty dollars... Apiece... from each of you... Send it tomorrow, please. I know you work hard for your money... but so do I... I have none... am up to my neck in debt... \$500 bucks could save me... give me some more time to exist... bro and sistah, hey, ya know! So do yourself a great favor and send me this money at once. Send it now to Gary Sharpley, 905 Formosa, Hollywood, Calif., 90046... Send it today... Get that good feeling of solid karma... at KIN with the Lord... Send it today... Send it to 905 FORMOSA, JUST LIKE THE ISLAND... Send it to 905 FORMOSA, 905 Formosa, Hollywood, Hollywood, Calif., 905 Formosa, Hollywood, Calif, 90046 GARY SHARPLEY, 905 FORMOSA, HOLLYWOOD, CALIF., 90046... Please send your check or money order made out to Gary Sharpley—Gary Sharpley—And do so knowing and feeling YOU HAVE NOTHING AGAINST ME. There is no reason for this to be taken in a negative way. It is a TOTALLY POSITIVE statement... No demands have been made! No demands have been made! So, I'm getting hungry... can't find a job with wit dah depression and all... so send them bucks to me, honest. Maybe we can be pen pals, but send the money now. I need \$150 to pay my phone bill, and one-hundred dollars to pay my rent, and the rest for food, groove, and SMOKE. So with having noone to turn to after forsaking the hippy revolution... throw out on my ass by the best, I seek—RESTORATION Payments for the thousands of products I HAVE BOUGHT! Look, really, guys, yer ol' pal an' fren' is o'bout to go under... Send the money now... Send your \$250 check to: Gary Sharpley, 905 Formosa, Hollywood, Calif, 90046... I will send you each a nice Thank You note... so please hurry... I only have a few days left... and then, SKAZZOE—da Bowers... God, Aline, who is this weirdo? Is he a DOSTOYEVSKY or a Kezney or what? Well, maybe he's just a fellow man reaching through the confusion of misunderstanding... Even \$250 apiece is not that much... You don't have to hold back. You don't need to feel like you should or shouldn't give more... Do as you will... Send your check to Gary Sharpley, 905 Formosa, Hollywood, Calif, At least tell me why you can't so I can wonder if you really could... I could have digged a whole ditch in the time it took to write this... Hey, I ain't no talented duale or anything like that, but I sure can be a good friend usually... Look, it's okay, I'll take the "Shittiest Guy of the Year" award. Who cares? Just send me the MONEY, THAT'S what's important!?"

WHEW! GARY, BABY! KID! GET A GRIP ON YOURSELF! (... LOCK 'IM UP...) — ED.

Letters

Dear Robert & Aline:

I appreciate the invitation to write. I'll just say hello for now. I have to go to sleep in order to get to a mechanics class in the morning. Five more mornings and this "Community College" will give me a certificate to the effect that I can adjust the front wheel alignment of cars. It's mostly a ceremonial thing. The idea is you show you're willing to mortify yourself and then they pay money.

Sincerely,
Nat Wheeler
Portland, Oregon

-CUTE COLLEGE BOY WRITES TO ALINE-

Ki Aline!

Hello, my name is Paul. I am a fan of yours... Since you have never met me, I'll have to describe myself. (YOU LOVE IT! -Ed) I am 5'10" tall, 160 lbs., hazel eyes, with brown hair halfway down my back. My friend Amy says I look "Really fine." I usually wear jeans, teeshirts, and saddle shoes. I study music at Albany State U. during the week and party and work with a rock group during the week-end. My instrument is the bass guitar. I'm 20 years old.

I like your work. Robert's stuff shows more skill with a pen than yours, but your cartoons show more love and creativity and imagination than anything I've ever seen. Other Comics (underground) seem rather surreal and sadistic next to yours. Also, I never really enjoyed the racist and sexist implications that many cartoonists make.

Well, that's about all I have to say, except that if you would like to write to me, or give me a call, or visit me sometime, here's what you need to know:

Paul Griffin
1000 Main Ave.
Albany, New York
Phone: 518-587-1111
I love You,
Paul

BOY, IF ROBERT GOT A LETTER LIKE THIS FROM A GIRL HE'D BE HOT ON HER TRAIL, BUT NOT THE BUNCH. — ALINE

Dear Aline & Bob (Bob & Aline, or C&K, or...)

... Crumb, you alone had the courage to put a Yiddish maiden in yer funnies. Now that you've gotten your shoes wet in the ocean of Hebrew wit, you'll be ready for the move that will immortalize ya, "R. Crumb's Kosher Komix."

Aline, it's time you got rid of that glory seeker Crumb an' got the credit you deserve. You look like my sister Debbie back in the Bronx. You could be a star. Then again, if you two wanta be known as the John and Yoko of head komix, it's your bizness.

Thanks for all the great readin'.
Your Fan,
Marc

— R. CRUMB FAN-BOY —

Dear R. Crumb and Friends:

I've tried to get hold of everything you've drawn that's been published. You've invited comments and I'd like to talk about your latest developments in "Aline and Bob."

You once drew a short strip in which you directly address the Women's Liberation Movement. You say you agree with the concept of equality and pluralism, but that you can't pervert your art. Stick to it.

I figure that you, like me, live in a community of people. You talked things over and decided that maybe if you gave coverage to someone else's work with your following—whatever. When an authentic woman genius komix artist

comes along, she'll get recognition. But only time and fate will do that. You can't.

The komix medium is great. Keep up the good work, and continue searching for a sibling genius. Perhaps you can have them draw a story in your issue. But draw your own story... I'd appreciate you answering back even if just to say "I hear you talking."

Love and Great Admiration

Gary Fields
Westfield, New Jersey

I HEAR YOU TALKING. — ED.

— FAN-BOY ROCK-MUSICIAN —

Dear Robert Crumb:

Your girl friend's got alot of balls to pit her pen against yours. I've read everything you've done, more or less, and you are very hip to the Pop-Culture I.E. reflecting your surroundings. I want you to do our Album cover when my band does one. (Road Turkey)

Sincerely,

Your Fan
Marty Jourard
Gainesville, Florida

— ALINE FAN-BOY —

Dear Aline:

I really enjoyed your half of "Dirty Laundry." Maybe some time if I'm out that way you would permit me to come visit you to talk about you making a big drawing of an electric wild dog for me. (colored in, of course)

Say Hi to Bob for me, but tell him to get off this silly Nostalgia trip and back into the smut and biting social commentary I once knew and loved him for.

Yours Truly,
Chris Kathanan
Frederick, Maryland

— DIVINITY STUDENT —

Folks? Friends? Fellow Persons?

I've never written a fan letter before. What do you say to a "Heavy"? Every possibility that I come up with only makes me seem like more of a fool and an idiot.

(TUT TUT, MY BOY! WE'RE ALL EARS! -Ed.)

But that, I guess, is the point. Nobody really knows, 'cause we are all idiots. Every attempt we might make to justify ourselves is rightfully condemned from some other point of view. We are what we are. Every attempt to change is condemned for its phony hypocrisy. Every attempt to find a new ground sends us spinning loop-de-loop through the eternal circles of infinite possibility. Whatever we might end up with, "There's just no way to test it..."

Maybe it's the world, maybe it's ourselves, maybe it's just me personally, that I'm fucked up, and everyone else is really "there," but I doubt it.

The great American Theologian, Jonathan Edwards, said that consciousness is just another feeling, another sensation, like seeing, hearing, touching, etc. The mind simply feels what it thinks. It watches its own functioning and is under only an illusion that it is in control. All of this just keeps happening to us, to me, and here we are.

Except, perhaps, for the possibility of pointing to it, of seeing ourselves as we spin through the cycles, of laughing at our insanity, mine, yours, everybody's. Hooray for Art! And hooray for the komix!

You are, in my estimation, the only people telling it like it is today, showing us ourselves as we really are, and getting the message across. From acid to politics to our sexual games, ya hit the nail on the head every time.

As one fan, I want to plead with you not to let the bastards get you down. Don't give in to anybody's standards but your own. Don't try to express anybody's trip but yours. Get into it and let it all flow out. As St. P. once said, "Why should my liberty be de-

termined by another man's scruples?" (1 Cor. 10:29)

And keep up the attack on all kinds of spiritual elitism, the arrogance of those who think that they have grace, who suffer worst the sin of Pride. You may not like the outmoded language, neither did I, but your art is the only expression in our culture of the doctrine of total depravity, that we are all fucked up, and brothers and sisters together equally in our weird condition.

Admirably,

David R. Williams
Harvard Divinity School
Cambridge, Massachusetts

Dear Aline and Bob:

... Out of a large pile of largely Wank Wank... "Dirty Laundry" is a mile-stone in comic history. Bravo!

We don't get to see a lot of American comics out here, only through friends who travel back and forth, so we usually see them a little late (six months this time). I've just waded through a mountainous pile that just arrived, and folks, yours shines like a beacon through a bleak horizon. Congratulations! If they're a little late, sorry!!

Now... when is the next chapter? Have or will you continue the saga? As separate people or a happy couple? Maybe you already have. A beleaguered veteran of the great acid-sex wars of '71/'72 awaits the next installment...

All my love, congratulations, and warmest feeling for a wonderful comic.

Yours,
Bob Daly

Fitzroy, Victoria
Australia

—The old songs are the best.

P.S. Why doncha come an' visit some time? Get a grant... Ron Cobb does it...

— UNGRATEFUL FAN-BOY —

Dear Mr. Crumb:

... I suppose that, in asking for fan mail, you wanted constructive criticism. I don't have any. It was a good comic, but a little too outé. 75 cents is pretty stiff too. Aline's art was pretty good shit, though. Labored. From your pictures of her, I can see why you like to draw big legs. I have copies of all your komix. Maybe you will answer this letter, hey? A letter from you would cap my collection. Is the lady on the cover (behind the fence) your mother?

J. W. Worrall
Greenfield, Mass.

LET'S NOT DRAG MY MOTHER INTO THIS! — ED.

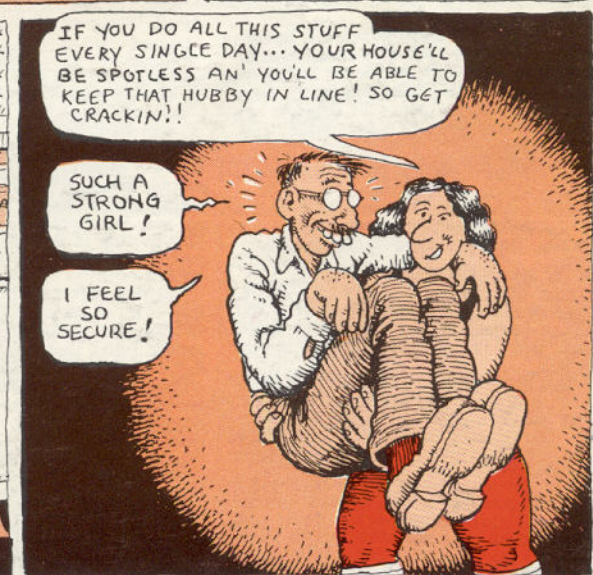
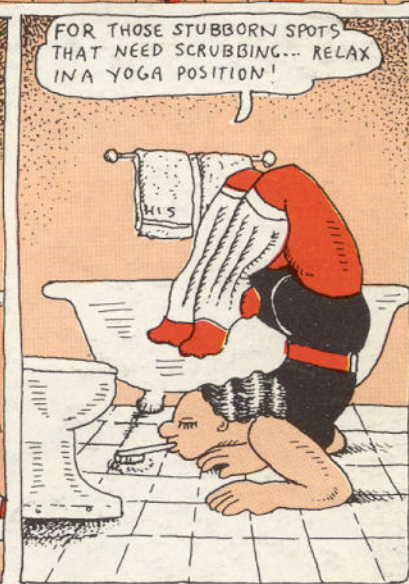
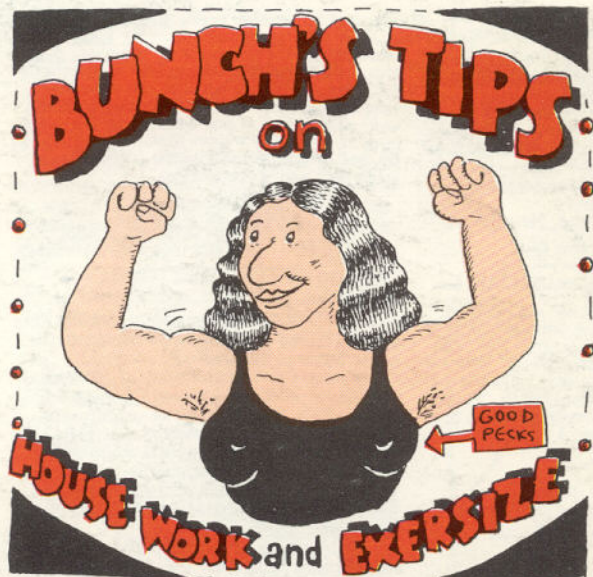
Dear Robert and Aline:

... The two styles were a little weird together, but then so is everything you do! (Big Compliment!) I admired Aline for the courage she had in drawing herself next to the master—took a lot of guts. I cracked up over Bob's self-imposed guilt trips, and I also thought that the Crumb-to-Kominsky face-fuck was a real work of Art. The last time I attacked my own girl in such a way, I came out with a "OH BABEE-OH BOOBOO-OH BABEE—ORP... it was all quite hysterical, and afterward I had to explain to her the "in-joke" I was having with myself and your "Dirty Laundry." I also identified with your dilemma after the Flash-flood which "liquidated" your entire record collection except for ten playable grooves of "Transatlantic Stomp." I sincerely hope that that didn't happen to you...

Peace, Love & Sex to You Both,
John C. Lange
North Hollywood, Calif.

WE WANT MORE LETTERS! LET US KNOW WHAT YOU THINK OF THIS ISSUE BY WRITING TO:

CRUMB & KOMINSKY
P.O. BOX 214
MADISON, CALIFORNIA 95653



It's BACK TO NATURE with

15¢



Made in
THE PEOPLE'S
REPUBLIC
OF AMERICA

A Member of
THE UNITED
CARTOON
WORKERS
OF AMERICA

home grown funnies



THE SNOID
FROM
SHEBOYGAN



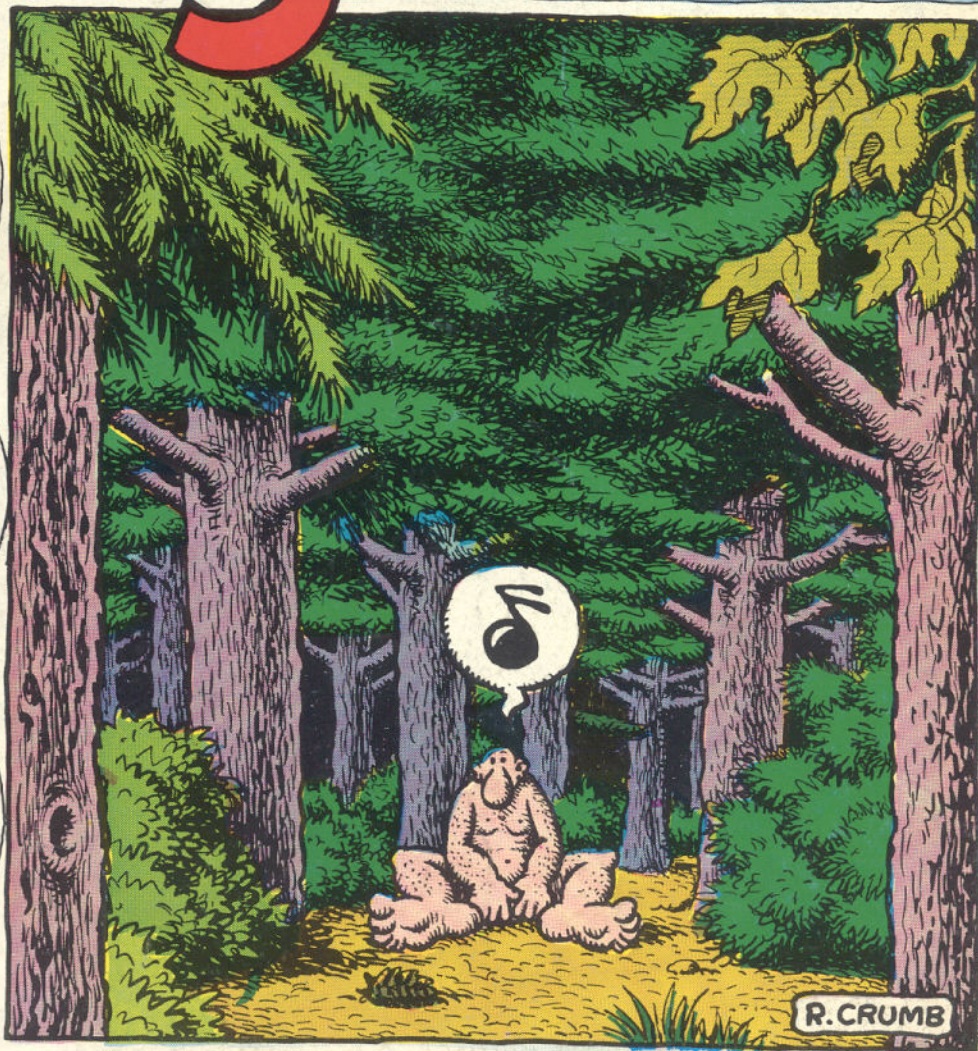
KILROY



ANGEL
M'FOOD



MARYJANE



R. CRUMB

MARYJANE

by
R. Crumb

SHE HELPS ME THROUGH THE
BAD PLACES!

RELAX,
WILL
YA?!

SHE'S LOVED ME THROUGH
ALL KINDS OF WEATHER!

HEY, I'LL SEE YA LATER!
I'M GOIN' ON TH' ROAD
FOR AWHILE... MAYBE
FER GOOD... I CAN'T
TAKE ANYMORE O'
THIS SHIT!!

WELL...
SNIFF...
HOPE YA
PACKED SUM
WARM
CLOTHES!

WHEN I'M FEELIN' LOWDOWN
SHE COMES TO ME!

WHATSA
PROBLEM
HERE?

I DUNNO...
SOMETIMES I
FEEL LIKE IT
JUST AINT WORTH
TH' EFFORT... I
DUNNO...

I'M TH' FIRST TO ADMIT I'VE
BEEN CRUEL TO THE DEAR
GIRL!

— BLAIRE, MEET
TH' OL' LADY, PLANE
JANE HERE... HA HA...
SHE DON'T MIND IF I
HAVE GIRL FRIENDS!

HA HA

SHE CAN'T
AFFORD TO MIND!
HAR HAR!

NOT THAT SHE TAKES SHIT! NO
SIR!! SHE DOES HAVE CHUTZ-
PAH PLENTY!!

HEY YOU
STOP THAT
GODDAMMIT!

WHA-A-

AFTER ALL IS SAID AND DONE
YOU CAN HAVE YOUR GLAMOUR
GIRLS... I'LL TAKE MARYJANE
ANY DAY O' TH' WEEK! KIDS'N' ALL!

SPAGHETTI!
MY FAVORITE
DISK!!

LOOK AT HER!
SITIN' THERE SO
COOL, CALM AN'
COLLECTED!

IT'S
ENUFF TO
MAKE ME WANT
TO...

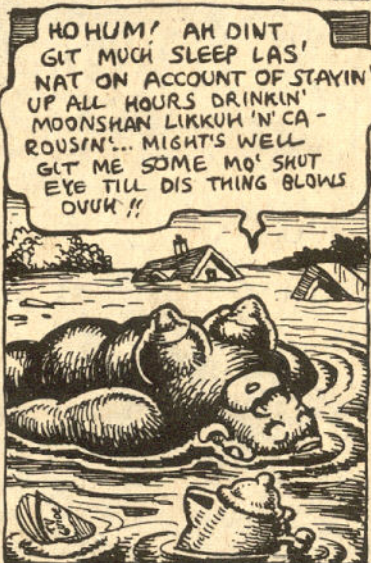
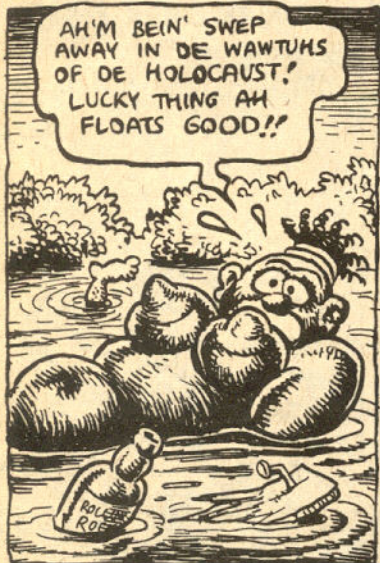
...TO RUN OVER
THERE AND --

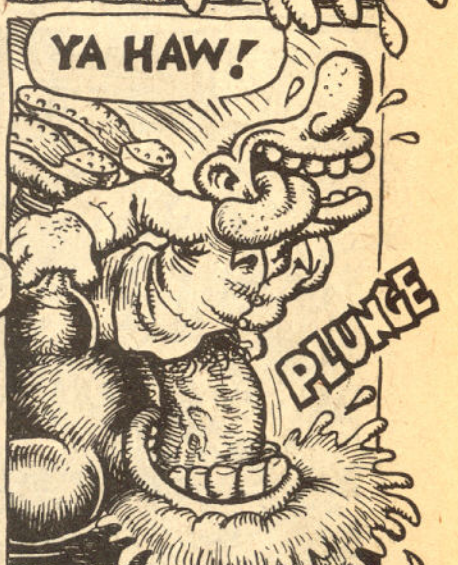
...ALLOW HER TH'
DISTINGUISHED
HONOR OF SUCK-
IN MY DICK!
MAKE IT A HUM-
JOB, SWEETS!!

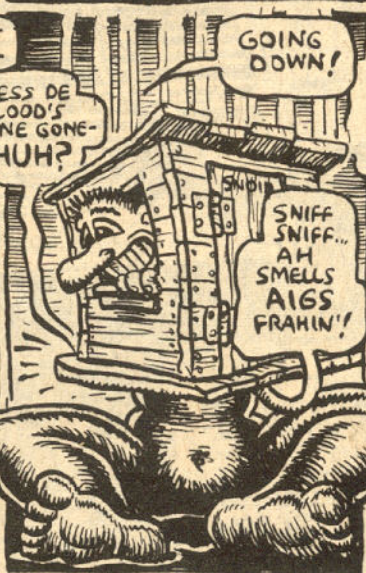
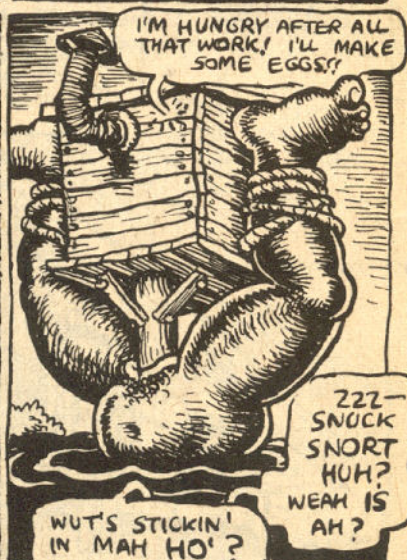
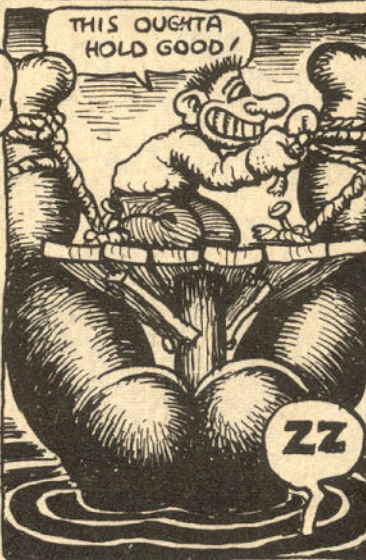
GLB-MMMMM

R. Crumb's

ANGELFOOD McDEVILSFOOD







Whiteman

meets

Bigfoot

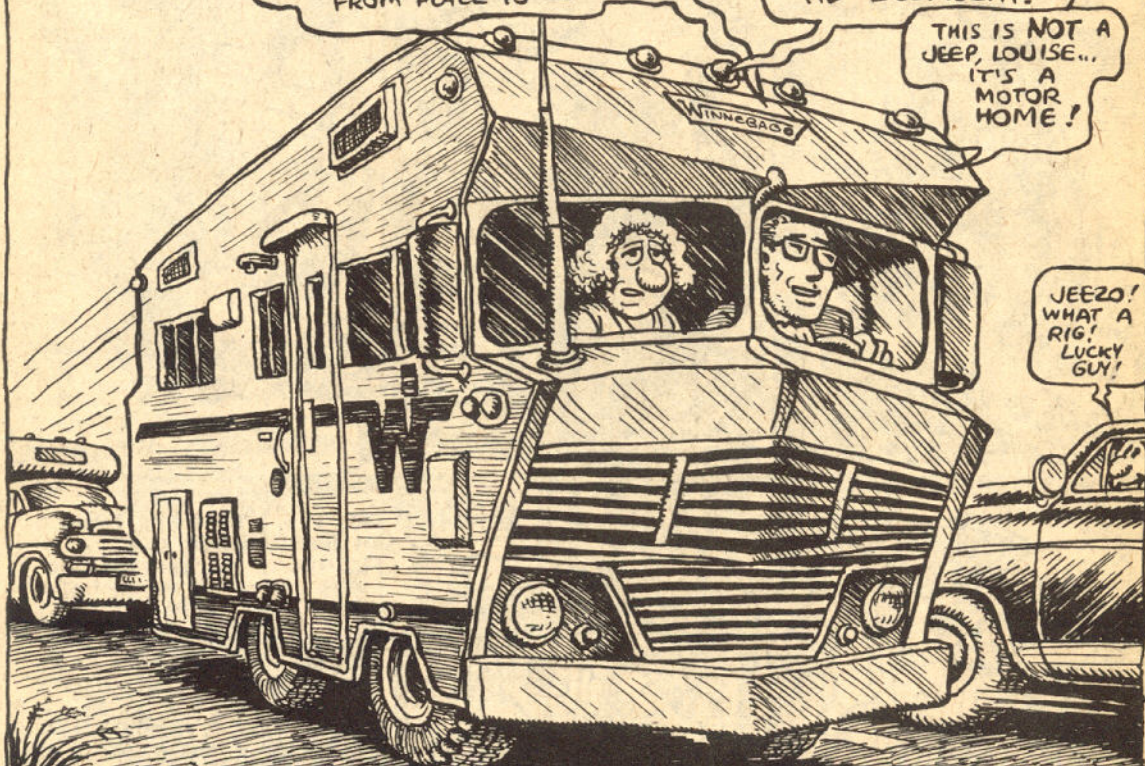


AM THE LIFE OF THE EXPLORER! I TELL YOU LOUISE, IF WE DIDN'T HAVE SO MANY BILLS, I'D JUST QUIT MY JOB AND HIT TH' ROAD 'N' JUST BE A NOMAD, WANDERIN' FROM PLACE TO—

FERGIT IT, MARCO POLO! WE OWE ENUFF ON THIS GODDAMN JEEP TO KEEP US IN DEBT 'TIL DOOMSDAY!

THIS IS NOT A JEEP, LOUISE... IT'S A MOTOR HOME!

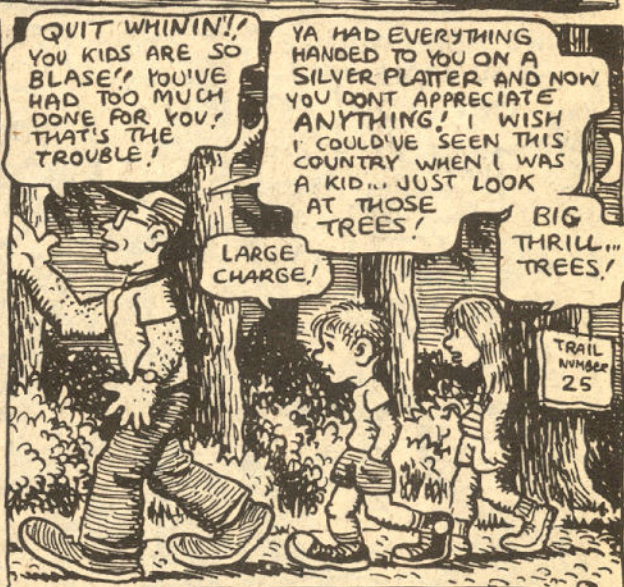
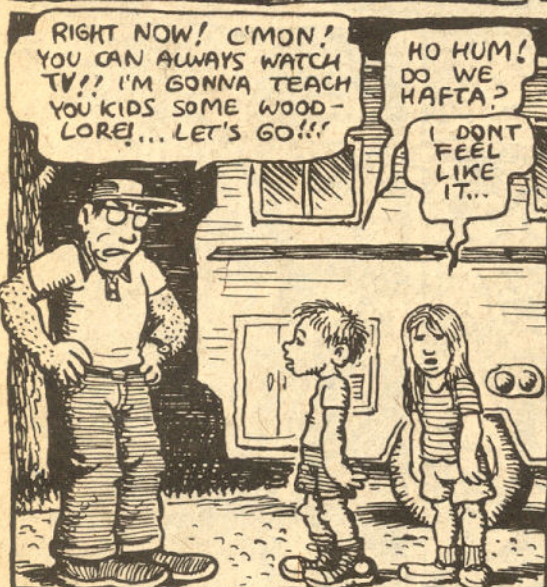
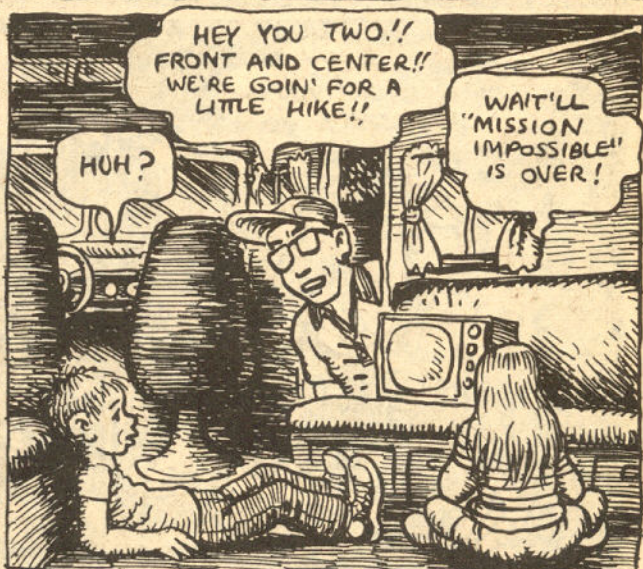
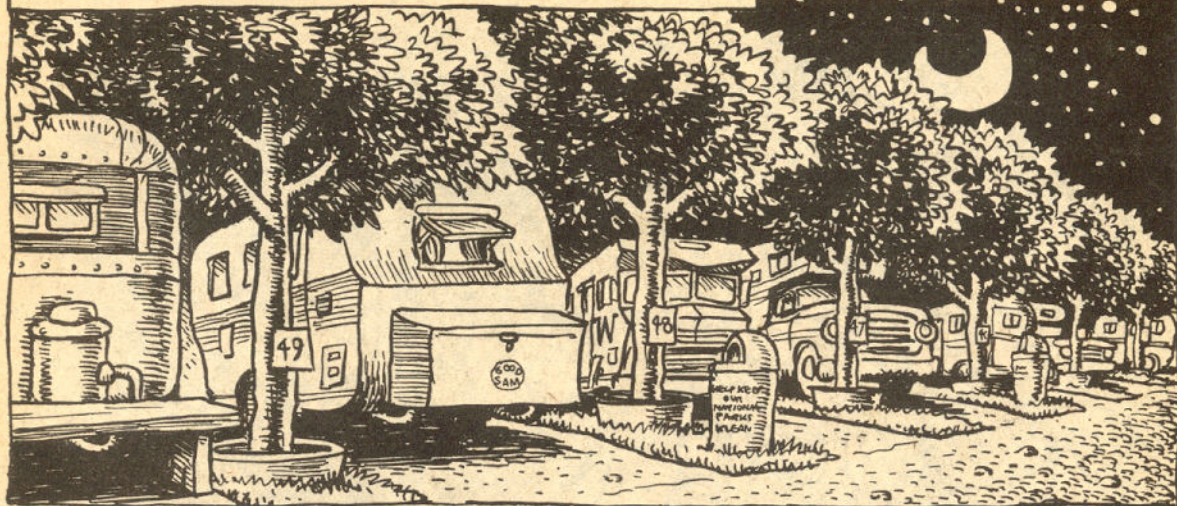
JEEZO! WHAT A RIG! LUCKY GUY!



THAT LOVABLE HONKY HAS JUST TAKEN HIS YEARLY TWO WEEKS OFF FROM THE SALT-MINES, AND NOW WE FIND HIM TOOLING DOWN THE HIGHWAY IN HIS BRAND-SPANKIN'-NEW '71 WINNEBAGO RENEGADE, HIS HEART FULL OF HIGH HOPES AND DARING DREAMS.... POOR DEVIL! LITTLE DOES HE SUSPECT THE FATE THAT AWAITS HIM!

TC CRUMB

THAT NIGHT WHITEMAN HOOKS UP AT A CAMPSITE
IN ONE OF AMERICA'S GREAT NATIONAL FORESTS...



AN HOUR LATER

WELL, IT'S GETTING LATE AND IT'S TOO DARK TO SEE ANYTHING... GUESS WE OUGHT TO HEAD ON BACK...

NOT YET, DAD! LET'S STAY OUT SOME MORE!

WE'RE LOOKIN' FOR BIGFOOT!

YES... THE ABOMINABLE SNOWMAN... SOMETIMES CALLED "YETI"... THEY'RE S'POSED TO LIVE IN THESE PARTS...

OH YOU DID? WELL, COME ON! WE'D BETTER GET BACK TO CAMP QUICK! HEH HEH

BIGFOOT?

YUP! WE SAW THEIR FOOTPRINTS BACK THERE ON THE TRAIL!

NO...WE'RE GONNA FIND 'EM AND GO LIVE WITH 'EM!
GIGGLE!
TEE HEE!

HEY! COME BACK HERE! WE GOTTA BE GETTIN' BACK TO TH' CAMP!

NOW WHERE'D THEY GO! HEY! COME BACK! YOU'LL GET LOST!

GODDAMN LITTLE SNOTS!

HEY! WHERE ARE YOU?! DICK! JANE! QUIT PLAYING GAMES! LET'S GO!!

THE ABONIMABLE SNOWMAN WILL GET YOU!

HEH HEH

GRUNT

G-G-G-GOOD LORD (CHOKE)!

MEUG GUB



BIGFOOT RUN LIKE THE WIND FOR HOURS!



BIG FOOT TAKE WHITEMAN TO HIS HOME
DEEP IN THE MOUNTAINS...



GUHILK
G-HILK
GAW!

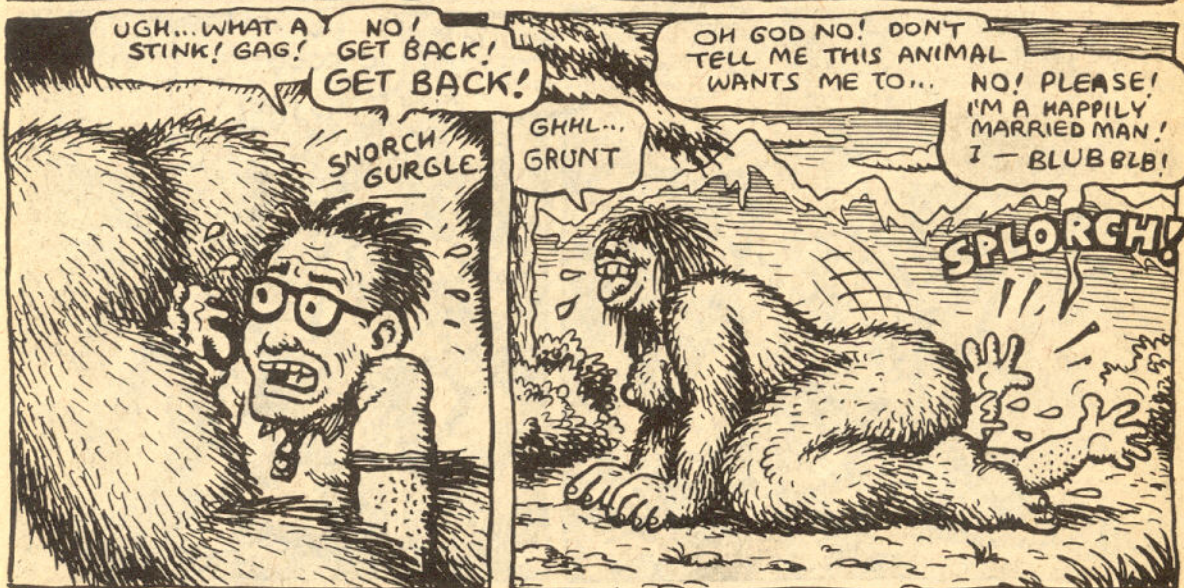
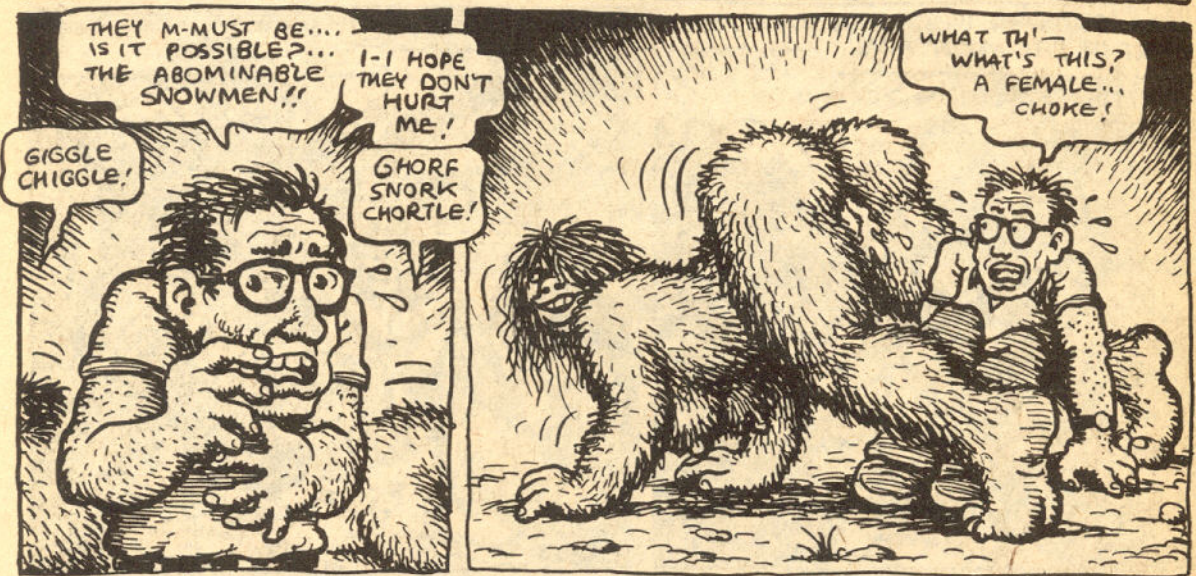
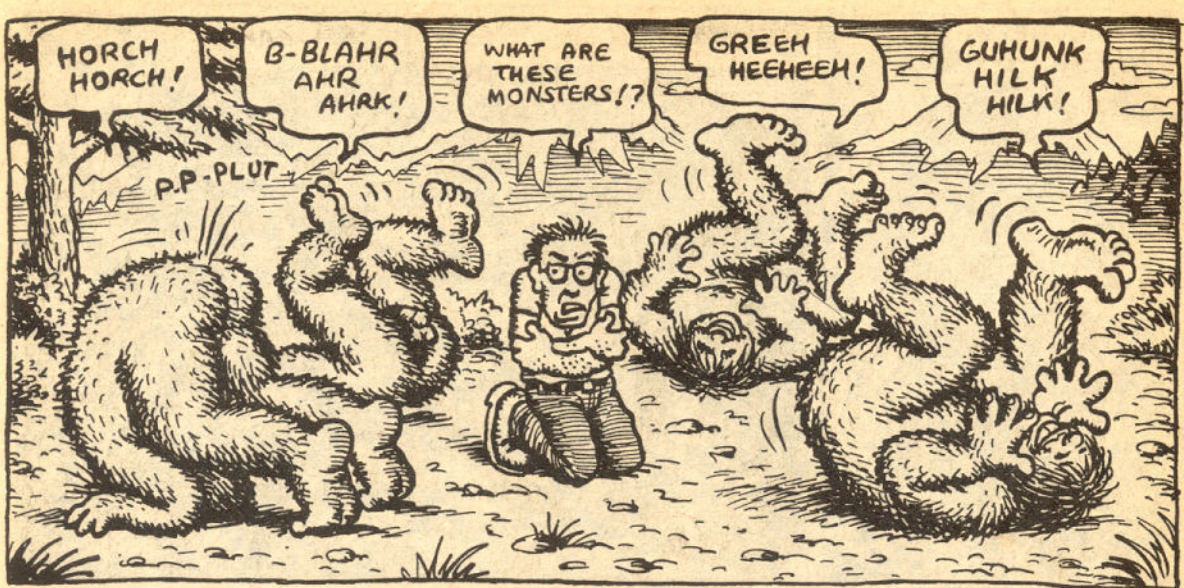
I'M
C-COLD!

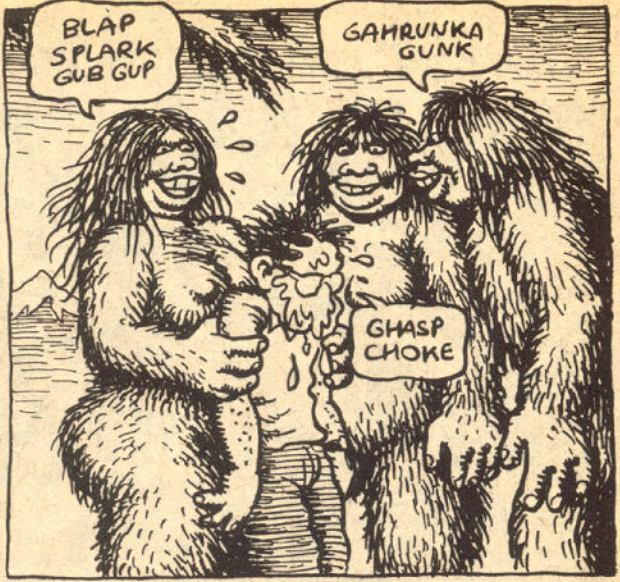
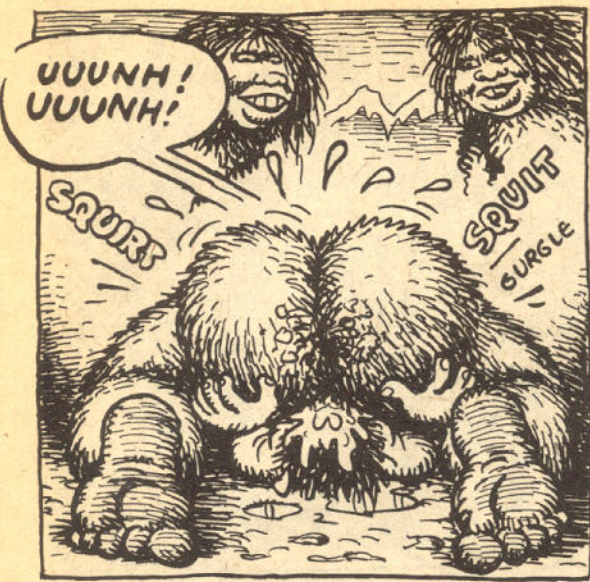
GUHAW
GUHAW

HOOP
YAWP!

SNICKER
HUNKER
SNORK

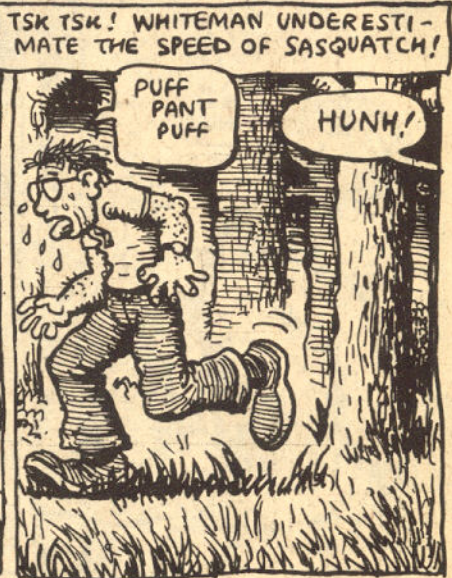
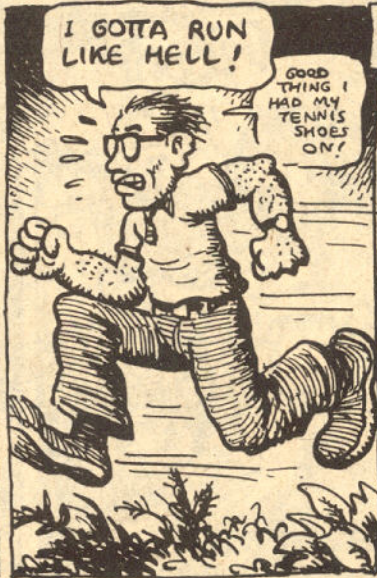






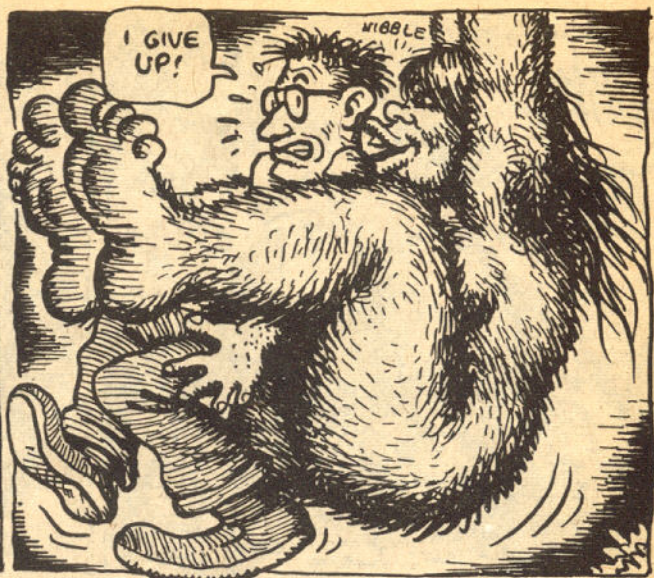
BIGFOOT GIVES HIS DAUGHTER TO WHITE-MAN AS MATE. THE FAMILY SAYS GOOD-BYE AND THE NEWLY WEDDED COUPLE GOES OFF TO MAKE THEIR OWN NEST...

WHITEMAN'S YOUNG BRIDE SETS ABOUT BUILDING A SHELTER OUT OF TREE BRANCHES...





HOOP
HAW!



I GIVE
UP!

WIGGLE

THAT NIGHT...THE NEST IS BUILT AND THE NEW
MRS. WHITEMAN SERVES DIN-DIN...



WHAT'S THAT? SOME
KIND OF ROOT. I CANT
EAT THAT! ...WELL, ACT-
UALLY, I AM HUNGRY! I
GUESS I'LL TRY IT...



GNUNG!

CRUNCH
CHOFF

OW! I CANT
EVEN BITE TH'
GODDAMN THING!



YOU MVST HAVE
SOME PRETTY STRONG
TEETH TO EAT THAT
STUFF...

MUNCH MUNCH
WHUEW!



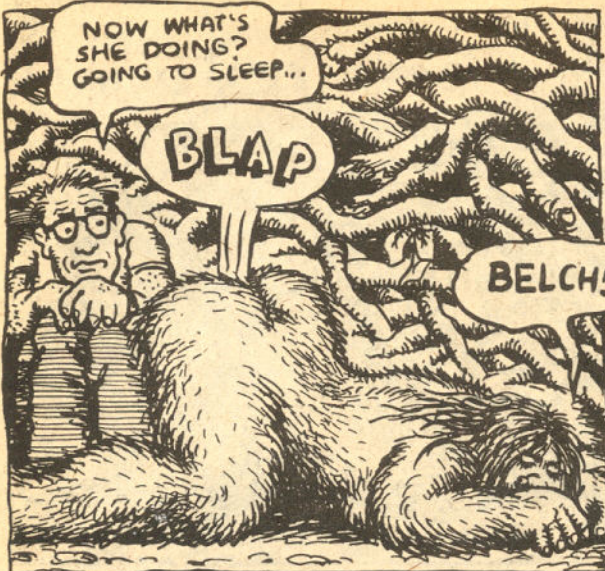
PTOO!



EUH?!
UNK?!

CMOKE...
ER... NO
THANKS... I...
UH... LOST MY
APPETITE...

YEK!



NOW WHAT'S SHE DOING?
GOING TO SLEEP...

BLAP

BELCH!



NOW MAYBE I CAN
ESCAPE... I'M REALLY
TIRED... AND IT'S SO
COLD... I'LL PROBABLY
GET LOST IN THESE
WOODS AND DIE OF
THE COLD... I
GUESS I'LL GO TO
SLEEP HERE TO-
NIGHT AND PLAN
MY ESCAPE
TOMORROW..

HOPE DICK'N'
JANE GOT BACK
TO THE CAMPSITE
ALRIGHT...

ZZZUK!



I WONDER IF THERE'S
A SEARCH PARTY
OUT LOOKIN' FOR
ME... I'LL BET
LOUISE IS WORRIED
SICK!

WISH T'GOD
I HAD A SLEEP-
ING BAG... IT'S
FREEZING OUT
HERE!

ZZZZ
ZNORKK!



THIS ABOMINABLE SNOWGIRL'S HUGE
BODY GIVES OFF A LOT OF HEAT... I'LL
BE WARM IF I GET ON TOP OF HER...
PHEW, SHE SURE SMELLS!!! KIND OF
LIKE IT ALMOST...
MUSKY ANIMAL
ODOR...

ZZZ
HONK
ZZUP



MAN! SHE'S REALLY WARM!
SORT OF COMFORTABLE TOO... ALL
FURRY... MIGHT AS WELL
TAKE MY
PANTS
OFF!

ZZZK



AHH... THAT'S
BETTER...

JEEZIS! I SEEM
TO BE GETTING AN
ERECTION! THAT'S
STRANGE...

ZZZK-K
KZUNK!



C-COULD I ACTUALLY
BE SEXUALLY AROUSED
BY THIS MOUNTAINOUS
HAIRY APE-LIKE
CRETINOUS BEAST?

ZORK
ZZUP



OH WELL... I MUST BE REALLY HORNY! I'LL THINK ABOUT RAQUEL WELCH WHILE I'M DOIN' IT...

OKAY BABY! SPREAD 'EM!

222-UKH?



FIRST I'LL FINGER HER A LITTLE TO GET 'ER GOIN'...

UHH! UHHH!

SQUINCH SKOOCH



HOOP! GAHOOP!

SHHH! QUIET! YOU WANT EVERYBODY TO-OOP-FORGOT! THERE'S NOBODY HERE BUT US!

GOD! SHE GETS WET FAST! WHAT A MESS!

GLUSH SLURCH

AREYLE



WOW! LOUISE WAS NEVER LIKE THIS!! YETI, YOU'RE INCREDIBLE!! YA MAKE ME FEEL LIKE A REAL MAN!

EEK GLOKH GLLL!



GOOD LORD! WOULDJA LOOK AT THAT CUNT!

SPURT GAGGLE MISS



AHH PANT
AHH PANT
UNH PANT

GRUNT
UNH
UHHH!

SIX WEEKS LATER

YETI, MY LOVE,
I BEEN THINKIN'...

EEH?

S'VEEN A LONG
TIME SINCE YOUR
DAD PUT ME IN THAT
SACK AND BROUGHT ME
OUT HERE TO BE YOUR
MATE...GOD ONLY KNOWS
HOW LONG...I'VE LOST
TRACK OF TIME...SEEMS
LIKE YEARS...

I'VE LEARNED SO MUCH!
MORE THAN I EVER LEARNED
IN TEN YEARS WORKIN' FOR
GENERAL DYNAMICS! WHEN
I THINK OF THE SHIT I
USED TO TAKE FROM THOSE
JERKS! HOW USELESS AND
FUTILE IT ALL WAS! HA HA!
SEEMS LAUGHABLE NOW,
LOOKING BACK...

I KNOW NOW THAT I
CAN NEVER ESCAPE FROM
YOU...I SUPPOSE I'LL BE
STUCK WITH YOU FOR THE
REST OF MY LIFE...I'VE
TRIED TO GET AWAY, BUT
IT'S IMPOSSIBLE...

I DUNNO...I'VE GOTTEN
SORT OF USED TO YOU...
IT MAY SOUND SILLY, BUT
I'M ACTUALLY VERY FOND
OF YOU, YETI!...AND OUR
SEX LIFE IS SO IN-
CREDIBLY GREAT...
I NEVER THOUGHT
I COULD EXPERIENCE
SUCH EXCITING...
WELL... YOU
KNOW...

SQUEEK!

GAHONK?

SCRATCH
SCRATCH

LIVING HERE IN THE
WOODS HASN'T BEEN
EASY FOR ME...I'VE NEVER
HAD TO FEND FOR MYSELF
IN THE WILDS LIKE THIS...
BUT IT'S SURPRISINGLY
SIMPLE, ONCE YOU LEARN
HOW... SO MUCH SIMPLER
THAN THE LIFE BACK
THERE...I FEEL SO
MUCH MORE ALIVE
THAN I'VE FELT IN
YEARS!

SCRATCH
SCRATCH

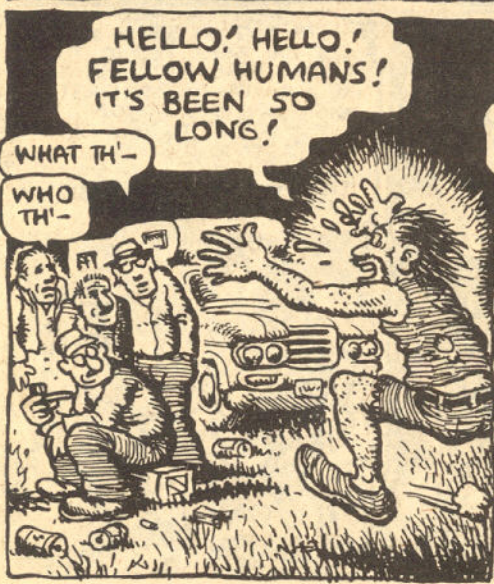
...BUT THERE'S SOME
THINGS I MISS, YETI...
I...I... WANT TO GO BACK
TO THE CITY AND SEE MY
FAMILY...I WANT TO TELL
THEM ABOUT...ABOUT US...
AND I WANT YOU TO
COME WITH ME...I
KNOW I'VE GOT TO
TAKE YOU WITH
ME IF I WANT TO
GO BACK AT ALL...

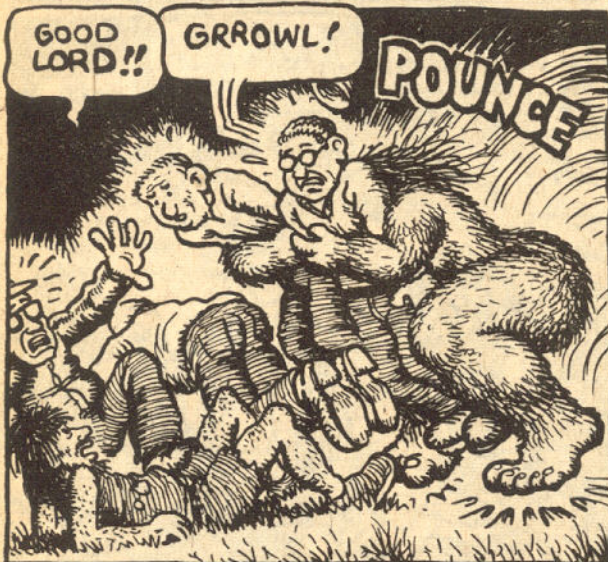
STROKE
PET
RUB

I'M NOT SO SURE YOU'LL
LET ME TAKE YOU TO THE
CITY...YOU'LL PROBABLY GRAB
ME AND RUN AT THE FIRST
SIGN OF CIVILIZATION...
BUT I WANT TO TRY IT...
COME ON...LET'S TRY IT...
PLEASE...JUST
TRY IT FOR
MY SAKE!

EUNH?

?







LET'S PUT 'ER
IN TH' BACK O'
BILL'S PICK-UP!
UNNH!?

UGH!
SHE'S A
HEAVY
ONE!

...MUST
WEIGH
UPWARDS OF
EIGHT 'R
NINE-HUNNED
POUNDS!

WHEW!



LATER, AT THE RANGER STATION...

...SO...UH...I DECIDED TO
TRY AN' BRING YETI BACK
TO CIVILIZATION WITH
ME...I THINK IT MIGHT'VE
BEEN TH' WRONG IDEA...
I DUNNO... I'M
CONFUSED...

INCREDIBLE!
A FANTASTIC
STORY, MR.
WHITEMAN!!
TELL YOU
WHAT—



AFTER YA FINISH
EATIN', Y'CAN USE
MY FACILITIES HERE
N' GET YOURSELF
CLEANED UP... I'LL
GET Y' SOME CLOTHES
AND WHAT-NOT... RIGHT
NOW Y' LOOK LIKE ONE
O' THESE HIPPIES!
HAW HAW!

HA
HA



WH-WHAT ARE
YOU GOING TO
DO WITH
YETI?

WELL, O' COURSE, I'LL
HAVE TO HAND HER OVER
TO THE PROPER AUTHOR-
ITIES... YOU UNDER-
STAND... BEING THE FIRST
SNOWMAN IN CAPTIVITY,
THEY'LL WANNA KEEP 'ER
UNDER INTENSIVE SCIENTIFIC
OBSERVATION 'N' ALL...

HELLO?



OH... Y-YEH...
THAT'S RIGHT...

NEXT DAY...

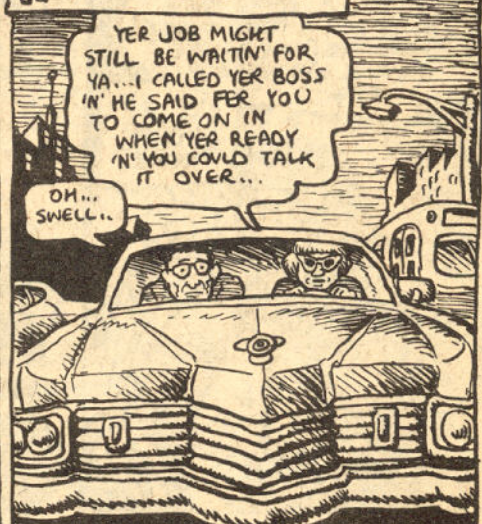
LISTEN, THIS IS
LOOTENIT BREMER
AT TH' LIGGET
RANGER STATION!
WE JUST GOT HOLD
OF A REAL LIVE
ABOMINABLE
SNOWMAN...
YEH, THAT'S RIGHT...
SOR'ER RIGHT
HERE...
ALIVE!



WHITEMAN GOES HOME...

YER JOB MIGHT
STILL BE WAITIN' FOR
YA... I CALLED YER BOSS
'N' HE SAID FER YOU
TO COME ON IN
WHEN YER READY
'N' YOU COULD TALK
IT OVER...

OH...
SWELL...



TWO WEEKS LATER

HEY, HON'...UH,
YOU'VE BEEN SIT'IN'
AROUND WATCHIN'
TV AND DOIN' NOTHIN'
FOR TWO WEEKS...TH'
BILLS ARE PILIN' UP,
TH' KIDS NEED CLOTHES...
WHY'NCHA CALL YER
BOSS..

HHH

I AIN'T
READY T'GO
BACK T'WORK
YET!!

WELL, WHEN ARE
Y'GONNA BE READY,
MR. HIGH'N' MIGHTY!! FA
CHRISTSAKES! YOU
THINK YOU'RE A BIG
MAN JUS' CAUSE Y'
GOT Y' NAME IN
TH' PAPER!!

R-RING?

HELLO...YEAH,
HE'S HERE!!

IT'S FOR YOU, BIG
SHOT! PROBBLY A-
NOTHER MAGAZINE
OR SOMETHIN'...

THANKS
LOUISE...

HELLO? MR. WHITEMAN?

YES?

THIS IS DR. GREYFACE
AT THE FEDERAL
ABOMINABLE SNOWMAN
RESEARCH CENTER...

I KNOW YOU! YOU
GOT YETI IN
THAT
PLACE!

YES, THAT'S RIGHT..
LISTEN, DO YOU THINK
YOU COULD COME OVER
HERE FOR A LITTLE WHILE
SOMETIME? WE'D LIKE
TO ASK YOU ABOUT A
FEW—

I'LL BE
RIGHT
THERE!

I'M COMING,
YETI, MY
LOVE!!

AHH! MISTER
WHITEMAN! IT WAS
GOOD OF YOU TO COME..
THE THING IS, WE NEED
SOME INFORMATION
CONCERNING THE TIME
YOU SPENT LIVING
WITH THIS ABOM-
INABLE SNOW-
WOMAN...

GLAD TO HELP
IN ANY WAY
I CAN,
DOCTOR!

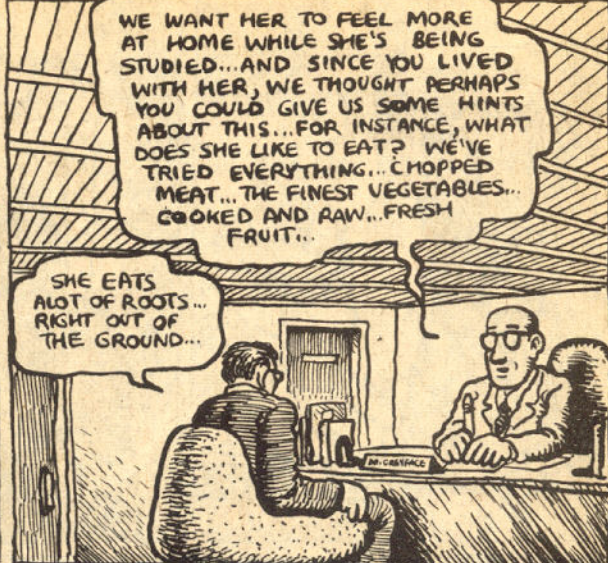
WE'RE HAVING NO LITTLE DIFFICULTIES WITH THAT STRANGE CREATURE... SHE DOESN'T CARE MUCH FOR THE LABORATORY ENVIRONMENT... HER BEHAVIOR HAS BECOME INCREASINGLY MOROSE... SHE WON'T EAT... SHE MOANS AND GRUMBLES ALL DAY AND NIGHT...

POOR BABY!



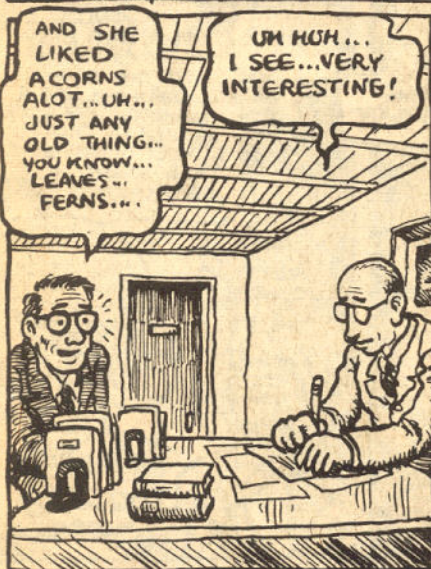
WE WANT HER TO FEEL MORE AT HOME WHILE SHE'S BEING STUDIED... AND SINCE YOU LIVED WITH HER, WE THOUGHT PERHAPS YOU COULD GIVE US SOME HINTS ABOUT THIS... FOR INSTANCE, WHAT DOES SHE LIKE TO EAT? WE'VE TRIED EVERYTHING... CHOPPED MEAT... THE FINEST VEGETABLES... COOKED AND RAW... FRESH FRUIT...

SHE EATS ALOT OF ROOTS... RIGHT OUT OF THE GROUND...



AND SHE LIKED A CORNS ALOT... UH... JUST ANY OLD THING... YOU KNOW... LEAVES... FERNS...

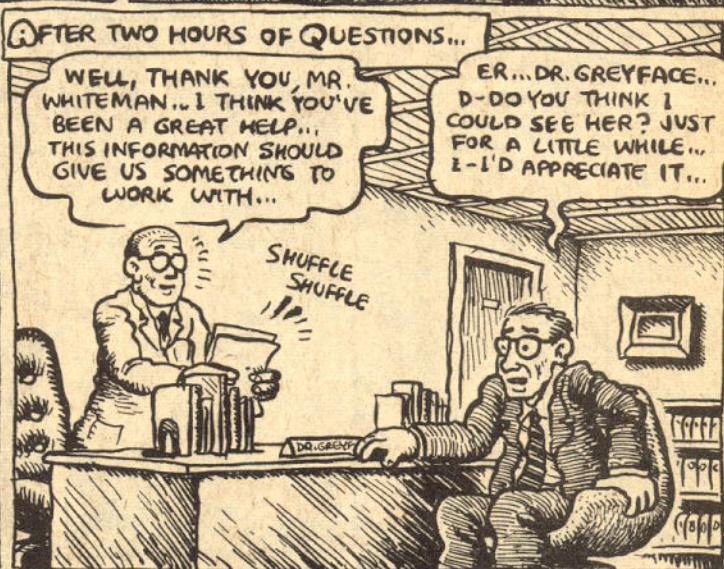
UM HUH... I SEE... VERY INTERESTING!



AFTER TWO HOURS OF QUESTIONS...

WELL, THANK YOU, MR. WHITEMAN... I THINK YOU'VE BEEN A GREAT HELP... THIS INFORMATION SHOULD GIVE US SOMETHING TO WORK WITH...

ER... DR. GREYFACE... D-DO YOU THINK I COULD SEE HER? JUST FOR A LITTLE WHILE... I-I'D APPRECIATE IT...



SHUFFLE SHUFFLE

HMM... I DON'T KNOW... I COULD TRY TO ARRANGE IT... I'LL LOOK INTO IT... WHY DONT YOU GIVE ME A CALL IN, SAY, A WEEK?!

A WEEK?! A WEEK?!?

NO... NO-O-O...

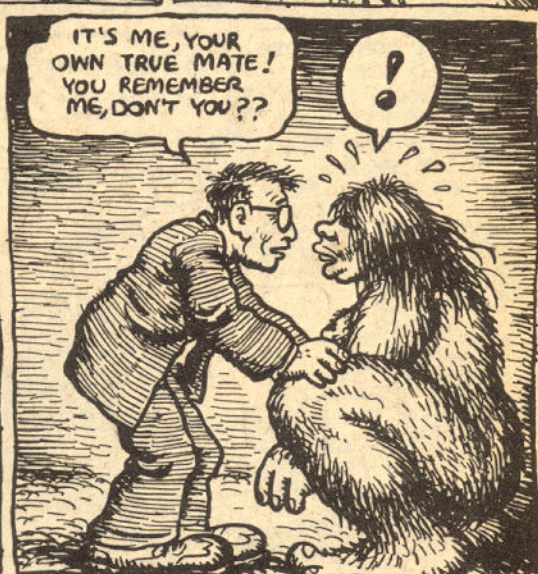
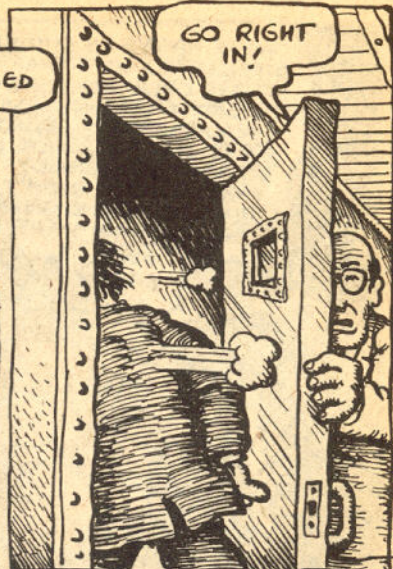


WHITEMAN'S COMPOUSE SORCE SLIPS

LOOK, YOU! SHE'S MINE! DO YOU UNDERSTAND?? THAT YETI WOMAN IS MY MATE!! SHE WAS GIVEN TO ME BY HER OWN FATHER! I WANT TO SEE MY MATE RIGHT NOW!! RIGHT THIS GODDAMN FUCKING MINUTE!!

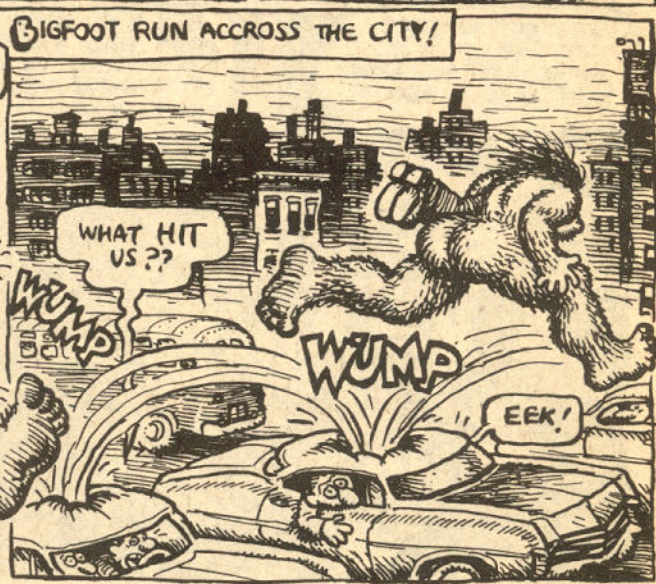
ALRIGHT ALRIGHT! I DIDN'T REALIZE...



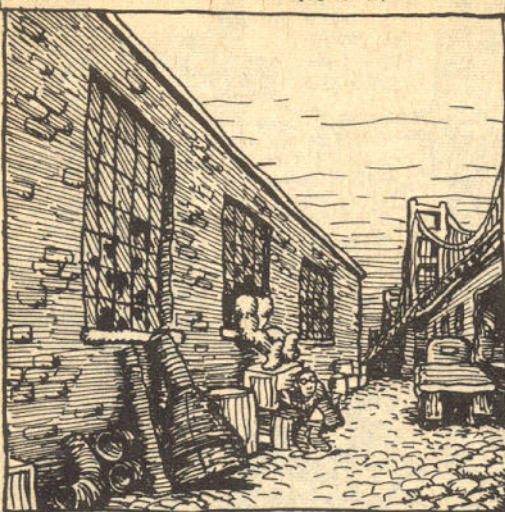




IN SIX SHORT
WEEKS I'D FOR-
GOTTEN WHAT A
FUCKED-UP
MESS CIVILI-
ZATION IS!!
SOB...



THE TWO LOVERS FIND REFUGE IN AN OLD ABANDONED WAREHOUSE...



NEXT DAY

I'M BACK, MY SWEET! SORRY I WAS GONE SO LONG... I HAD TO HUNT ALL OVER THE CITY T'GET YOU SOME CLOTHES!!

AN' I WANT Y' TO KNOW I SPARED NO EXPENSE! ONLY TH' BEST FOR MY YETTI!!

GEEHAW!



NONE O' TH' STORES CARRIED ANYTHING IN YOUR SIZE, SO I HAD T'HAVE MOST O' THIS STUFF 'SPECIALLY MADE... I TOLD TH' TAILOR I HAVE A DAUGHTER WHO'S BIG FOR HER AGE... (HA HA)... HERE, LET'S TRY 'EM ON YOU...



OONH! THESE BOOTS ARE A TIGHT FIT.... TH' SHOEMAKER WOULDN'T BELIEVE ME WHEN I TOLD 'IM HOW BIG YER FEET WERE!

I THINK THEY'LL BE OKAY ONCE Y' BREAK 'EM IN!



LAST BUT NOT LEAST, THIS WIG.. JUST TO MAKE SURE YOU WON'T BE RECOGNIZED!!



HEY, Y' KNOW, Y' DON'T LOOK HALF BAD IN THAT GET-UP, KID! YA PRESENT A STRIKING FIGURE, TA SAY TH' LEAST!

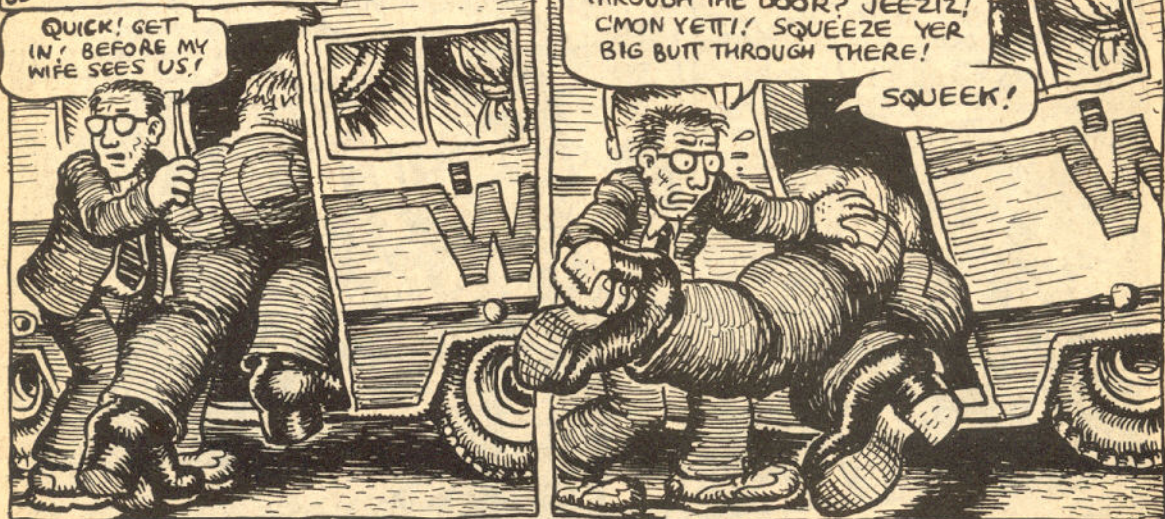


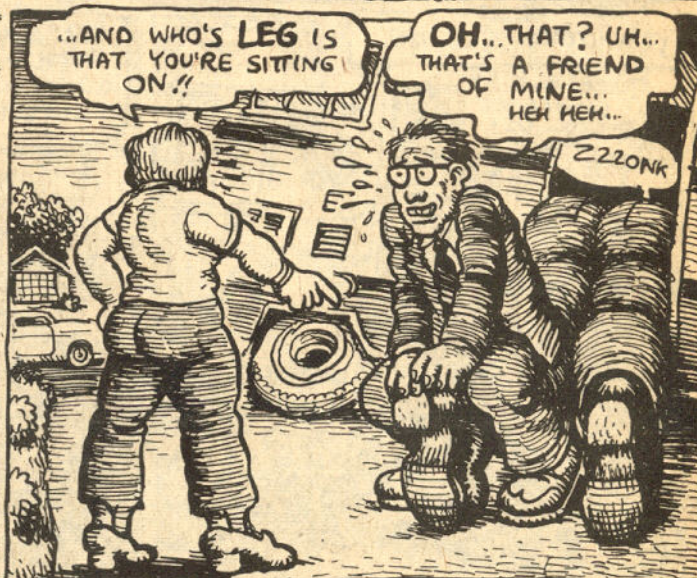
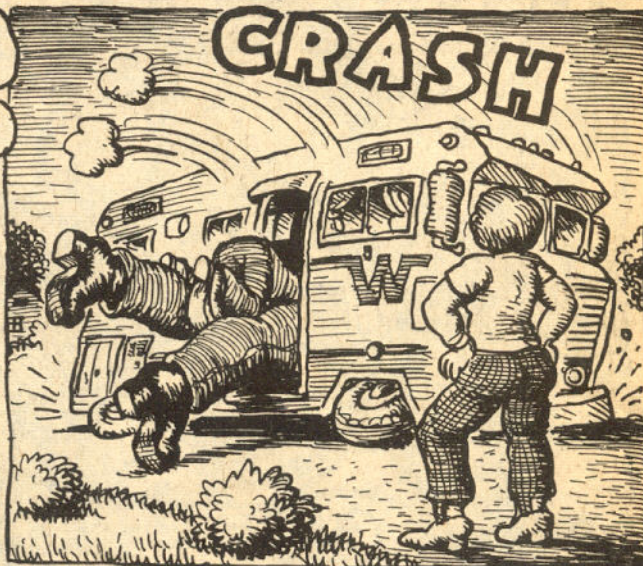
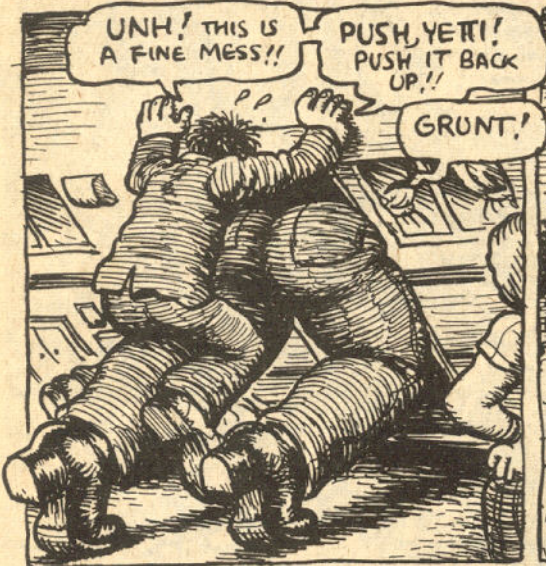
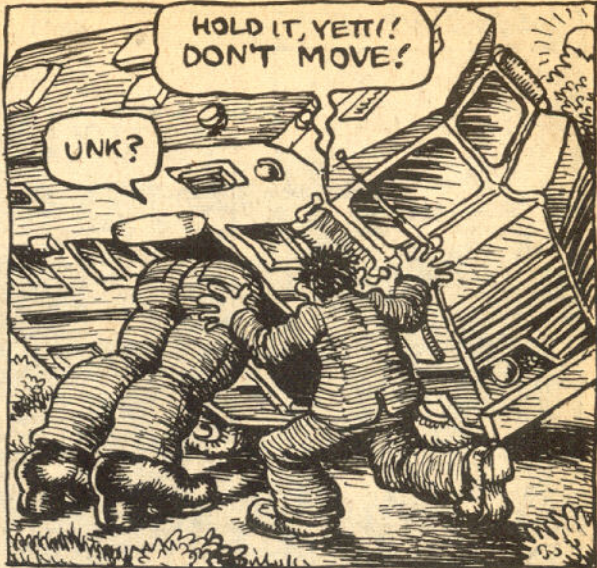
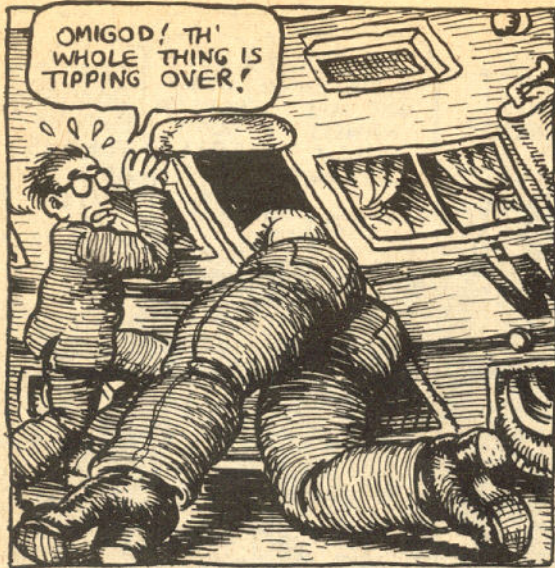
WE CAN GO OUT NOW... IT'LL BE SAFE WITH YOU WITH THOSE CLOTHES ON... WE'LL GO OUT TO MY HOUSE AN' GET MY 'REC.' VEHICLE!

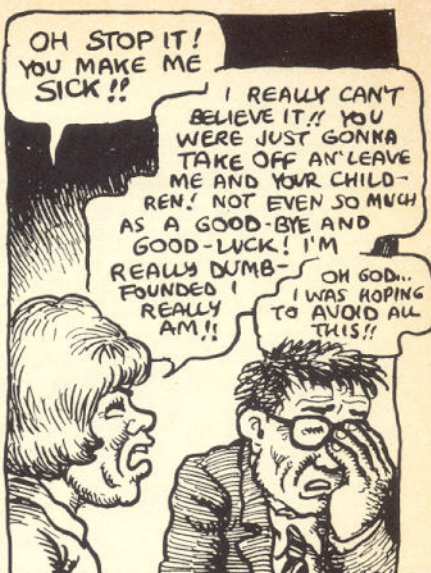




AT WHITEMAN'S HOUSE







THE DESPERATE CHARACTER WRITHES AGAIN!

HE WORRIES ALOT

THE GUN'S ON A REAL BUMMER!

HE SHEDS BITTER TEARS FOR THE STATE OF THE HUMAN RACE!!

THE DUM SHITS!

THE STUPID FUCKING SONS OF BITCHES!! THOSE FUCK-ING ASSHOLES!!

SOB SOB

THEY'RE RUINING IT FOR ALL OF US!! THEY'RE DESTROYING OUR PLANET!! THOSE BLIND ARROGANT BUNGLING FOOLS!!

THOSE VISCIOUS POWER-HUNGRY INSANE MANIACS!

THEY SHOULD ALL BE KILLED! EVEN NOW THEY CONTINUE TO CREATE EVEN MORE AND GREATER METHODS OF DESTRUCTION!!

WHY? WHY?

HOW CAN WE STOP THEM? OR IS IT... IS IT...

IS IT TOO LATE?

ALREADY THE BOTTOM OF THE OCEAN IS LITTERED WITH DEADLY NERVE GASSES AND OTHER POISONS THAT ARE DAY-BY-DAY EATING THEIR WAY THROUGH THEIR LEAD CONTAINERS!!!

STUPID LANDPOIDS!

TO THINK OF IT FOR EVEN ONE MINUTE I BECOME ENRAGED!!

THESE EVIL MEN MUST BE STOPPED!! AND SOON!! WE HAVE TO MOVE AGAINST THEM AS SOON AS POSSIBLE, FOR THEY WILL NOT CEASE TO DESTROY LIFE ON EARTH OF THEIR OWN FREE WILL...

BUT HOW?

HOW DO YOU GET AT THEM?

WHAT ARE THE MEANS??

THEY ARE WELL-ARMED AND THEIR POWER STRUCTURE IS VAST, BUT HOW MUCH CONTROL DO THEY REALLY HAVE?? HOW SMART ARE THEY?

SHOULD WE TAKE THE OFFENSIVE? OR WOULD THAT BE TOO DANGEROUS? WOULD IT BE A MISTAKE TO BECOME AGGRESSIVE?? WOULD IT MAKE THINGS WORSE? WOULD WE BECOME LIKE THEM??

I DON'T KNOW... I JUST DON'T KNOW...

FUCK IT!

THE END

A Comic for the Broad Masses!

KITCHEN SINK
?
ENTERPRISE

75¢

THE PEOPLE'S COMICS

UNITED CARTOON WORKS
OF AMERICA



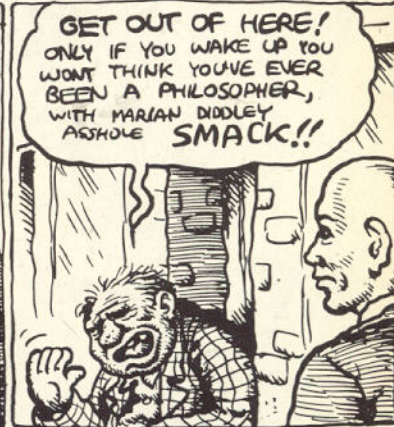
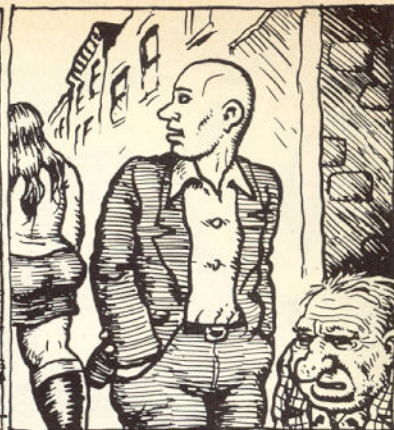
ON THE STREET

with
SHUMAN
~THE~
HUMAN

by Max'n' Bob Crumb
©1972



"HE'S SO HUMAN!!"



END

THE GREAT MAN TELLS ALL!!

THE CONFESSIONS OF R. CRUMB

OBOY, I'M FEELIN' DEVILISH TODAY!
THERE'S NO TELLING WHAT SORT OF TWISTED
PERVERTED DRAWINGS I'LL COME UP
WITH! ...AND YA KNOW FOLKS...

MY LIFE'S
AN OPEN BOOK!
...UP TO A POINT!

NOTICE: R.
CRUMB DOES
NOT SELL OUT!

FILE 13

THERE'S ONLY ONE
COUNTRY IN THE WORLD
WHERE A PERSON COULD GET
AWAY WITH EXPRESSIN'
THEIRSELF AS FREELY
AS I DO.

...AN' THAT'S RIGHT HERE IN
TH' GOOD OL' U.S.A. AND
DON'TCHOO FORGET IT! SO
WHEN I TEAR DOWN
DIS COUNTRY AN' CRITICIZE
OUR SOCIETY, REMEMBER
THAT I DO IT WITH LOVE!

... 'CAUSE IF I DIDN'T LOVE
IT, I'D LEAVE IT, BUT I AIN'T
LEAVIN'! IT'S MY COUNTRY RIGHT
OR WRONG, SO I KNOW IT'S MY
DUTY IN LIFE TO HELP RIGHT
TH' WRONGS IN TH' LAND OF
MY PEOPLE, THE GOOD OL'
U.S.A. !!!

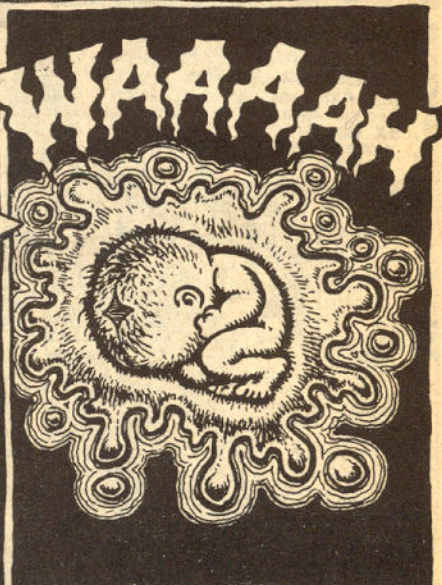
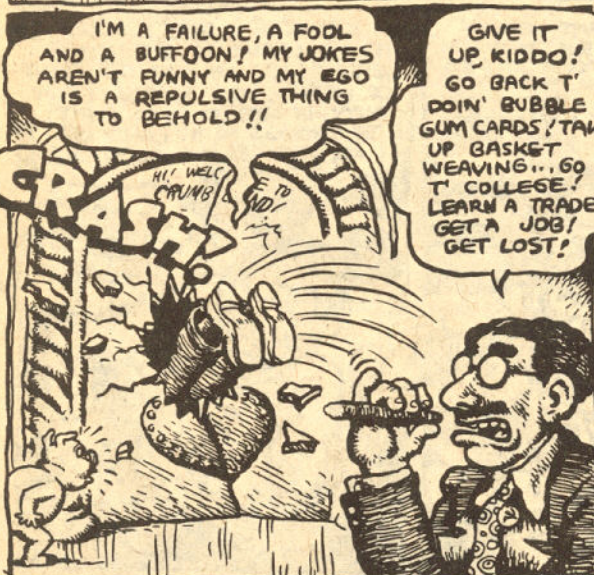
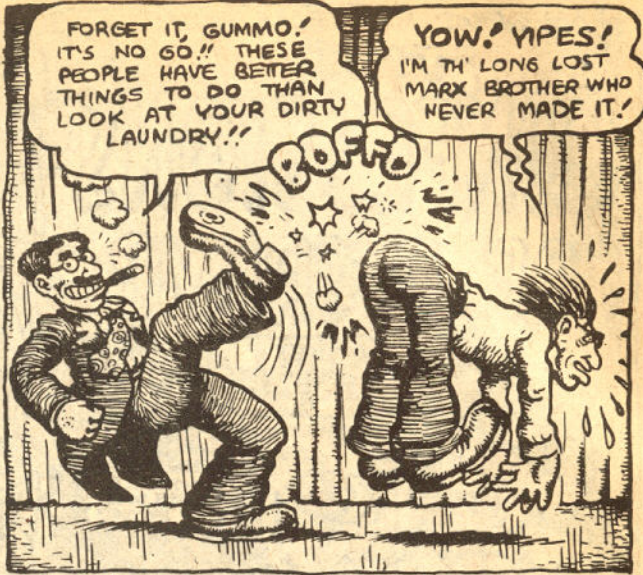
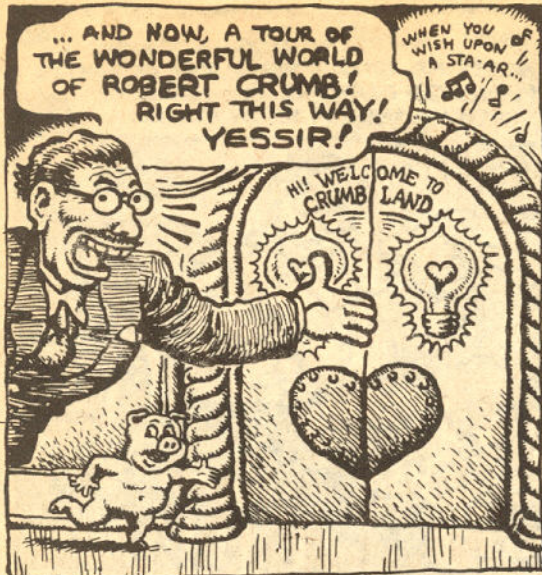
THIS LAND IS YOUR
LAND—THIS LAND IS
LAND—LAND FROM CAL-
IFORNIA TO THE
NEW YORK LAND !!!

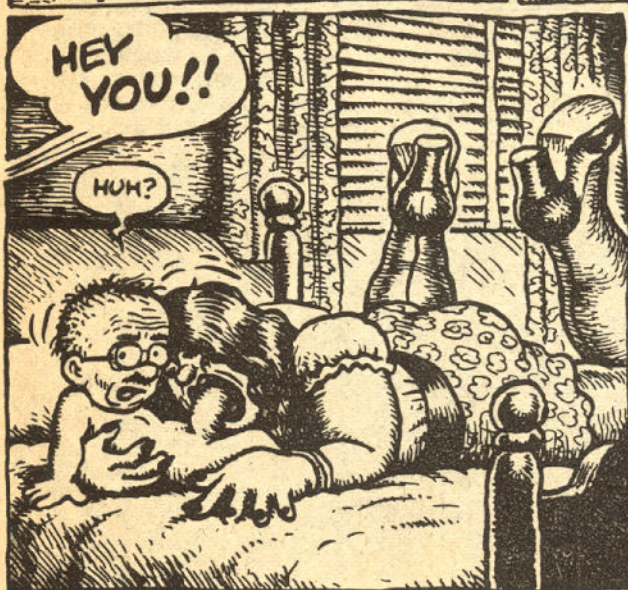
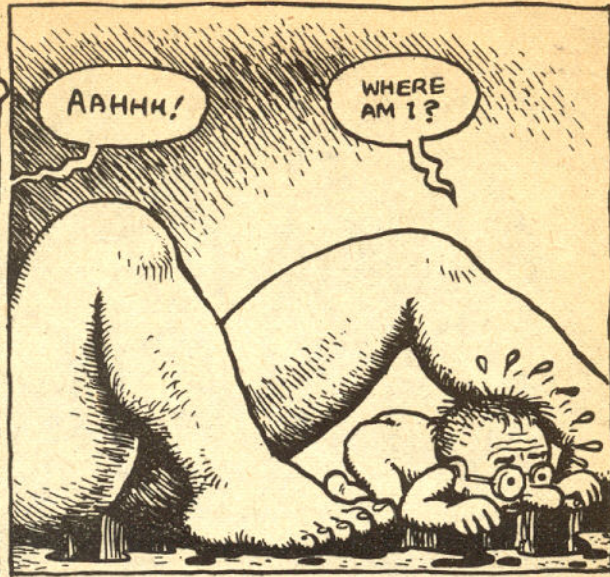
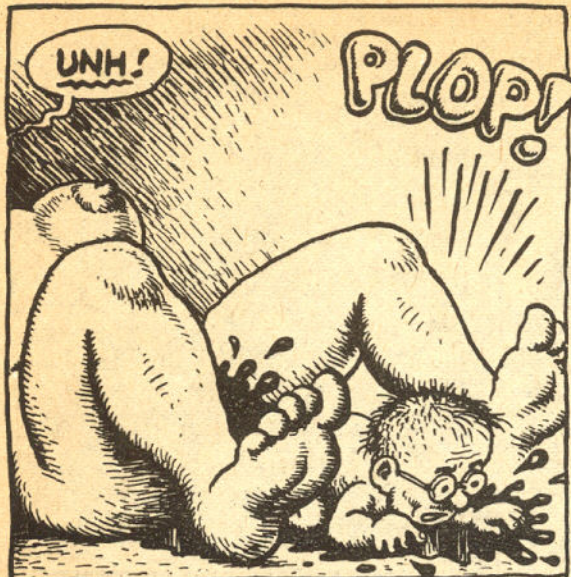
JUST TO PROVE MY POINT, LET
ME DIG INTO MY FABULOUS
RECORD COLLECTION HERE...
MOST OF YOU YOUNGESTER OUT
THERE ARE TOTALLY UNAWARE
OF OUR RICH MUSICAL HERI-
TAGE HERE IN AMERICA...ER,
I MEAN, AMERIKKA...

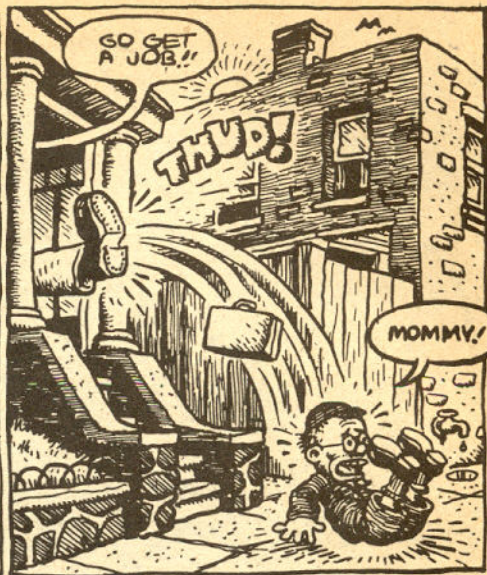
AH, HERE'S A GOOD ONE...
"WEE DOG WALTZ" BY 'JOE
FOSS AND HIS HUNGRY SAND
LAPPERS"... AN OLD FIDDLE
BAND OF THE 'TWENTIES...

OH WHERE
OH WHERE DOG
HAS MY LITTLE
GONE... OH WHERE
OH WHERE CAN
HE BE... HEE HEE

AHHH YES!
THIS'S A
GREAT
RECORD!



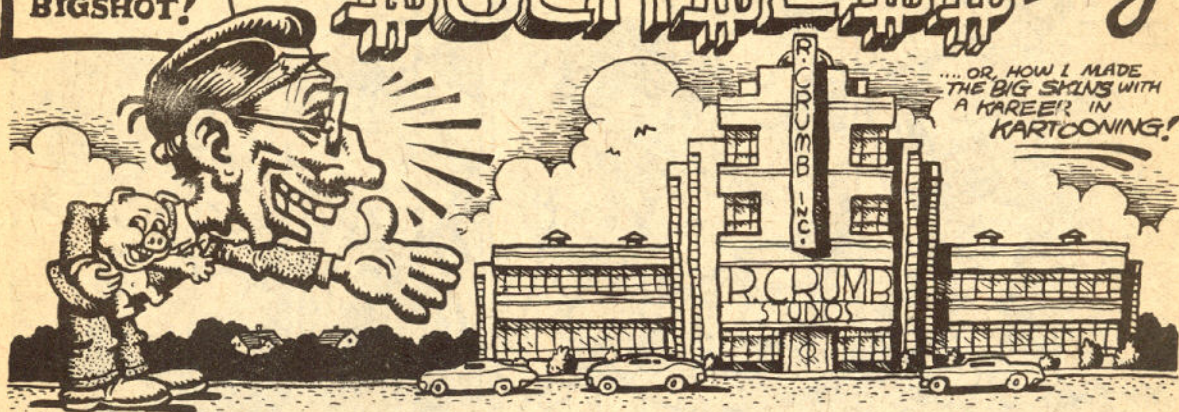




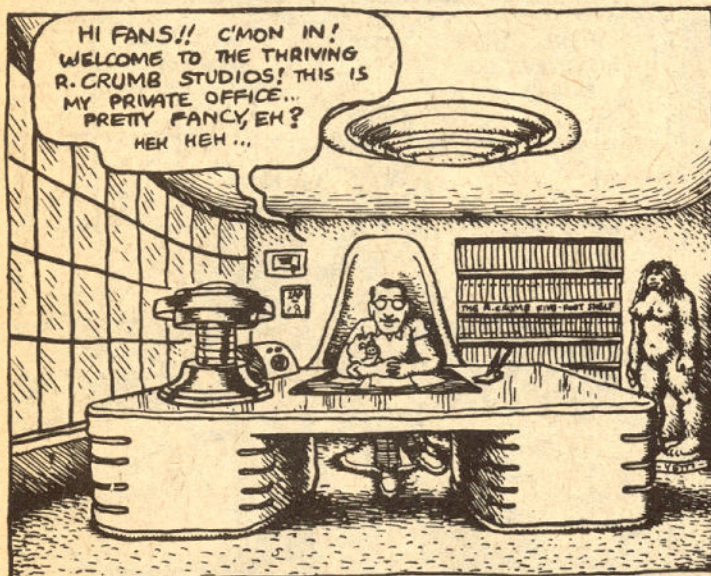
THE AMERICAN
DREAM COMES
TRUE! LOCO
BOY MAKES GOOD!
I BECOME A
BIGSHOT!

The R. Crumb \$UCK\$E\$\$\$Story

...OR, HOW I MADE
THE BIG SKINS WITH
A CAREER IN
KARTOONING!



HI FANS!! C'MON IN!
WELCOME TO THE THRIVING
R. CRUMB STUDIOS! THIS IS
MY PRIVATE OFFICE...
PRETTY FANCY, EH?
HEH HEH ...



YES, I'VE BEEN QUITE
SUCCESSFUL, WHAT WITH THE
STILL GROWING "COMIX" BUSINESS...
MOVIES, RECORDS, R. CRUMB PRODUCTS,
REAL ESTATE VENTURES AND MORE
NEW PROJECTS NOT YET UN-
VEILED... YES, I'VE GOT ALOT
TO BE PROUD OF... I'VE COME
A LONG WAY!!



BUT, SIGH... WITH SUCCESS COMES
RESPONSIBILITIES, WORRIES, UN-
CERTAINITIES, FEARS... AS YOU
KNOW, "WHAT GOES UP MUST
COME DOWN" SOONER OR
LATER...

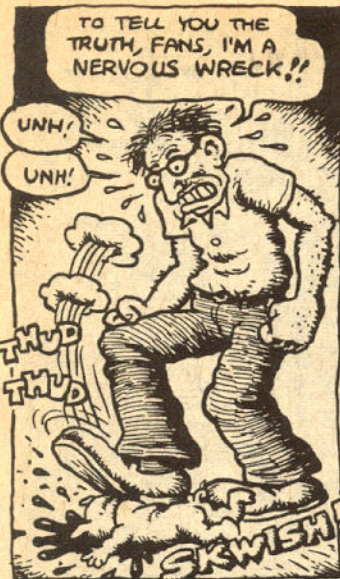


...AND WHAT IS SUCCESS IN
AMERICA? A HOLLOW VIC-
TORY, AT BEST... I-I'M
NOT A HAPPY MAN...
WHAT, AFTER ALL, HAVE I
REALLY ACHIEVED?
POWER HAS CORRUPTED ME...
I'M SURROUNDED BY LACKEYS
AND YESMEN...



NOTHING HAS BEEN
RESOLVED... INSIDE, I'M
STILL... WHY AM I HOLDING
THIS THING?? EW!
GET AWAY FROM
ME!





TO TELL YOU THE TRUTH, FANS, I'M A NERVOUS WRECK!!

UNH!
UNH!



MISS MACINTYRE... WOULD YOU COME IN HERE PLEASE??

YESSIR!! RIGHT AWAY MR. CRUMB



WELL, HERE I AM!!

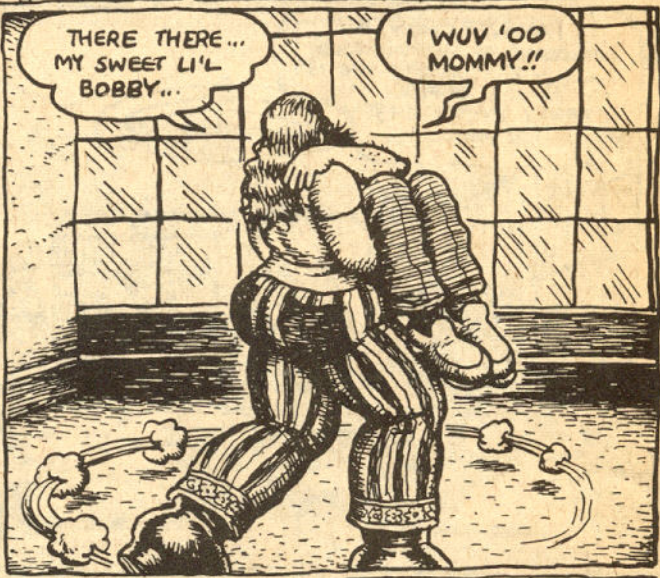


YES....



MOMMY!!

I'M HERE NOW...



THERE THERE... MY SWEET LI'L BOBBY...

I WUV 'OO MOMMY!!



FEEL BETTER NOW?

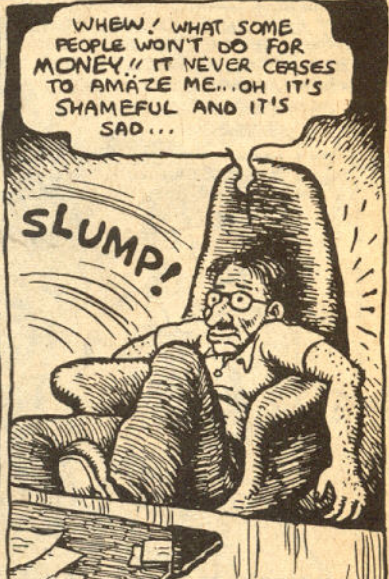
UH HUH!



THANKS, MISS MACINTYRE... I NEEDED THAT, YOU CAN GO NOW...

OKAY!! I'M GONNA TAKE OFF FOR LUNCH... SEE YOU LATER, BOSS!

OKE DOKE!



WHEN! WHAT SOME PEOPLE WON'T DO FOR MONEY!! IT NEVER CEASES TO AMAZE ME... OH IT'S SHAMEFUL AND IT'S SAD...

SLUMP!



...I ALWAYS FEEL LIKE SUCH A FOOL AFTERWARDS FOR ACTING LIKE A BABY... I'M SPOILED... EVERYONE MAKES A FUSS OVER ME, BUT YOU CAN NEVER TELL WHAT THEY'RE THINKING...



BEHIND MY BACK THEY PROBABLY ALL TALK ABOUT WHAT A FUCKED-UP ASSHOLE I AM... THEY ALL HATE ME...

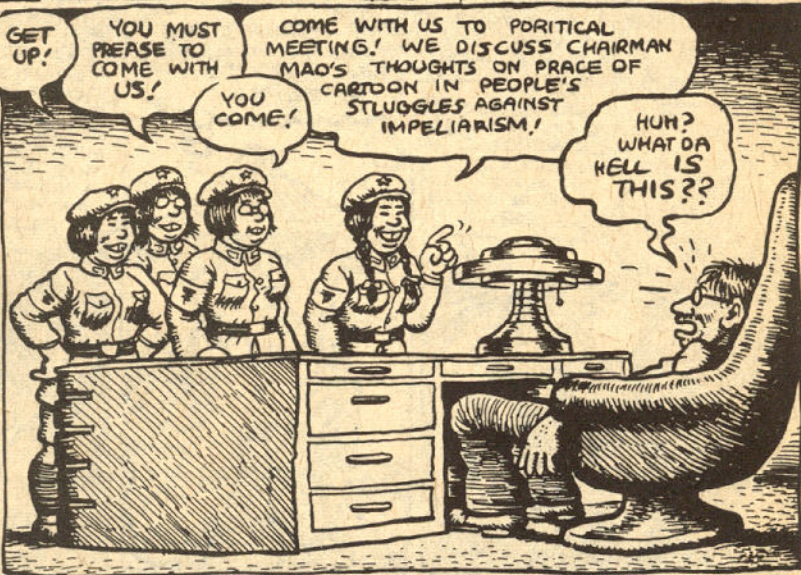


OH WELL... MAYBE THEY DON'T... I'M AN HONEST MAN... I TREAT EVERYONE FAIRLY... I'M NOT... I'M... ZZZZ...



MISTAH CLUMB! MISTAH CLUMB! WAKE UP, MISTAH CLUMB!!

ZZZ-ZUP... HUH? WUH-?



GET UP!

YOU MUST PREASE TO COME WITH US!

YOU COME!

COME WITH US TO PORITICAL MEETING! WE DISCUSS CHAIRMAN MAO'S THOUGHTS ON PRACE OF CARTOON IN PEOPLE'S STUGGLES AGAINST IMPELIARISM!

HUH? WHAT DA HELL IS THIS??



WHO ARE YOU PEOPLE? IS THIS SOME KIND OF A JOKE??

IS NO JOKE... WE ARE WOMEN'S DETACHMENT OF AMERICAN RIBELATION ARMY! COME ALLA WAY FLUM CHINA TO HELP AMERICAN PEOPLE... MANY MILRION OF US...

COME! WE ENRIGHEN YOU! GIVE YOU GOOD WORK TO DO... YOU NOT BE GOOSHWAH AFTER WE HAVE MANY LONG DISCUSSION...

BUT, HOW'D YOU GET IN HERE? WE GOT A POWERFUL DEFENSE SYSTEM PROTECTING OUR COUNTRY FROM-

HAH!! DEGENERATE AMELICAN ARMY GIVE UP... NO FIRE ONE SHOT!! PAPER TIGER GOV'MENT CAPITURATE IN ONE DAY... GLEAT VICTOLY FOR PEOPLE'S STWUGGLE!!



HERE, YOU TAKE!
STUDY AND APPRY
MAO TSE TUNG
THOUGHT TO YOUR
WORK AND
RIFE...

AH, I'VE ALREADY
READ IT! LOOK,
I AGREE WITH
TH' GUY ONE -
HUNDRED PERCENT!
FOR CHINA IT'S
GREAT, BUT THIS
IS AMERICA! IN
THIS COUNTRY WE -

YOU NOT
ARGUE NOW!
WE GOT
PRENTY
TIME FOR
THAT!!

WEEKS LATER, ON A COLLECTIVE WORK
FARM FOR BOURGEOISE "INTELLECTUALS"
AND "ARTISTS"...

WHEW! I DONT KNOW IF
I CAN TAKE THIS MUCH LONGER!
I'VE NEVER DONE SUCH HARD
PHYSICAL WORK!!

YOU'N' ME BOTH,
COMRADE!



SPY, BROTHER IF YOU DONT
MIND MY ASKING, WHAT
OCCUPATION WERE YOU
"LIBERATED" FROM??

HMM... PERHAPS THIS
"REVOLUTION" WASN'T
SUCH A BAD IDEA
AFTER ALL!

I...I WAS THE EDITOR
OF A BIG FAMOUS
ROCK 'N' ROLL
NEWSPAPER...
SOB... THOSE
WERE TH' DAYS...
... SOB...

LATER, IN THE BARRACKS...

LOBBUT CLUMB, THE
COMMITTEE IS ASSIGNING
YOU A "SPECIAL ADVISOR"
TO HELP YOU ACHIEVE
BETTER UNDERSTANDING OF
MAO TSE TUNG THOUGHT...
THIS IS WU CHUNG-HUA,
A YOUNG PEASANT GIRL
FROM HELUNGKIANG
PROVINCE...

HERRO!
HERE I
AM!



WELL! I REARN SPEAK
ENGRISH GOOD PLETTY,
SO? I GUIDE YOU
IN MAO TSE TUNG
THOUGHTS TO BE
GOOD!!

SPARKLE
GLEAM



MOMMY!!



LATER THAT NIGHT...

WE ARE
HOPELESS
CASE!!

EEK!

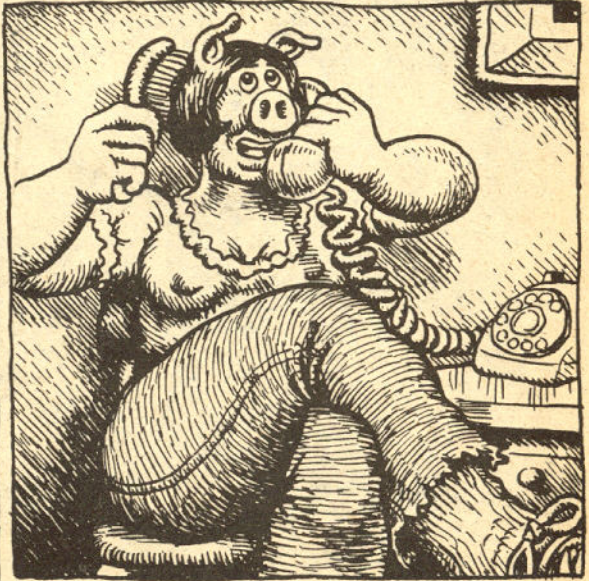
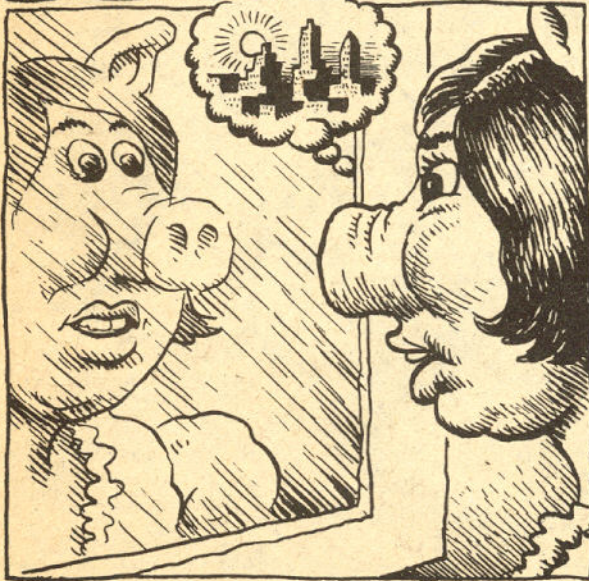
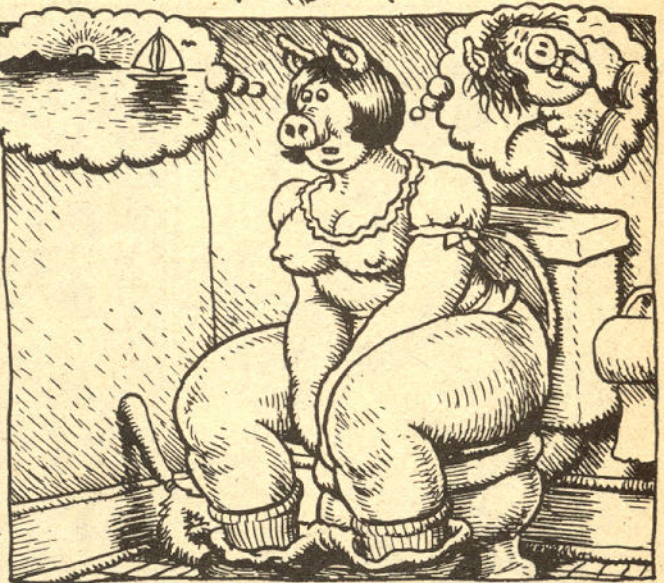
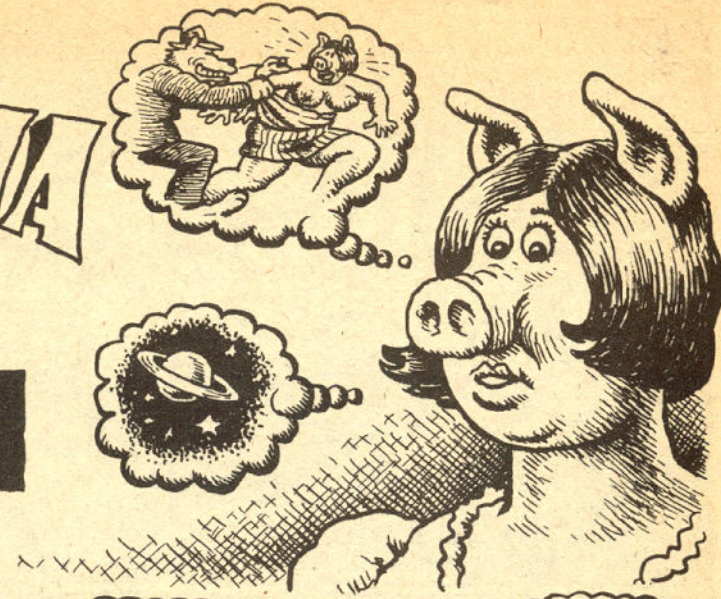
AUGH!

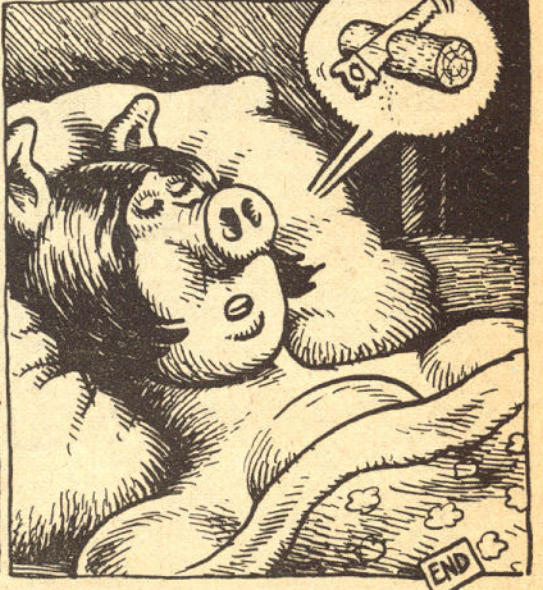
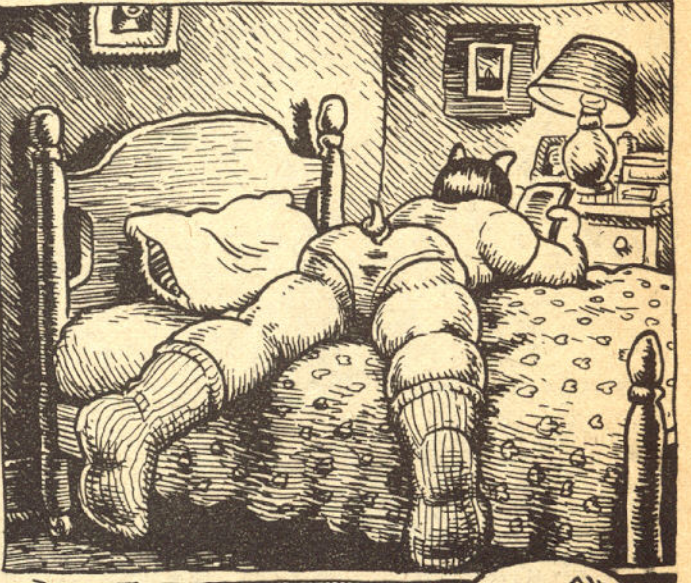
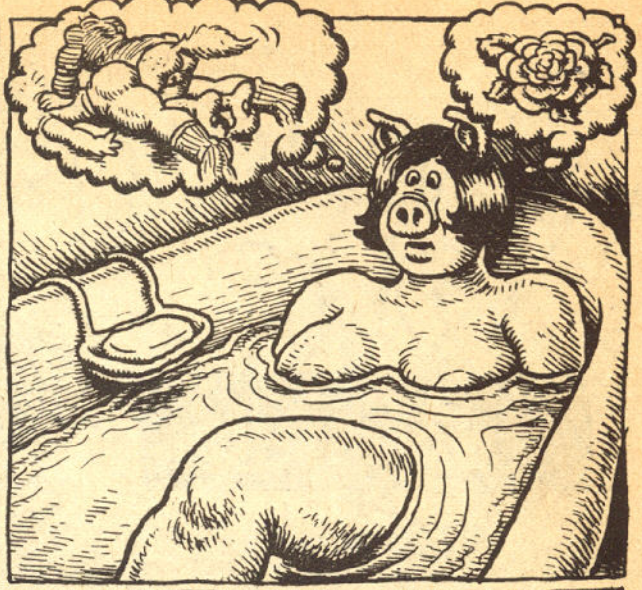
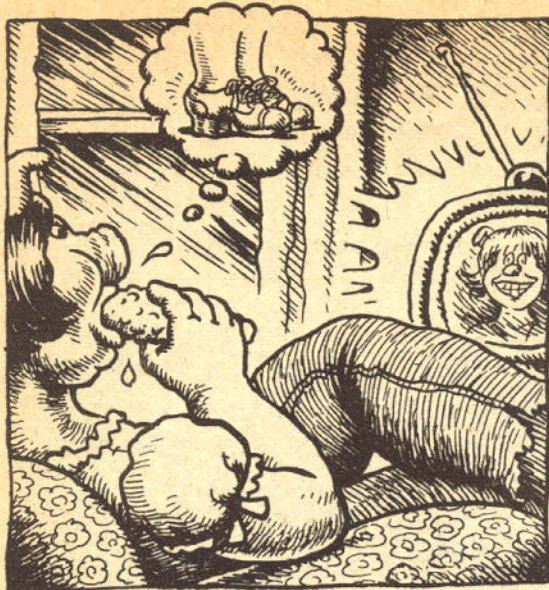


END

PATRICIA RIG

in
Patricia Stays at Home
by
R. Crumb





FRITZ

the CAT

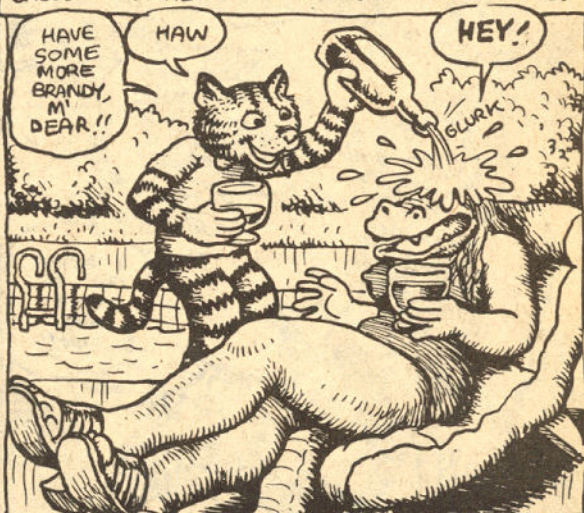
"SUPERSTAR"

©1972 by R. CRUMB

-AND OVER TO YOUR RIGHT IS THE IRON GATEWAY TO THE PALATIAL GROUNDS OF THE FRITZ THE CAT ESTATE, FORMERLY OWNED BY GOOFY THE DOG, A POPULAR FEATURE COMEDIAN OF YESTERYEAR. FRITZ PURCHASED THE VAST ESTATE TWO YEARS AGO AFTER HIS FIRST BOX OFFICE SMASH HIT....

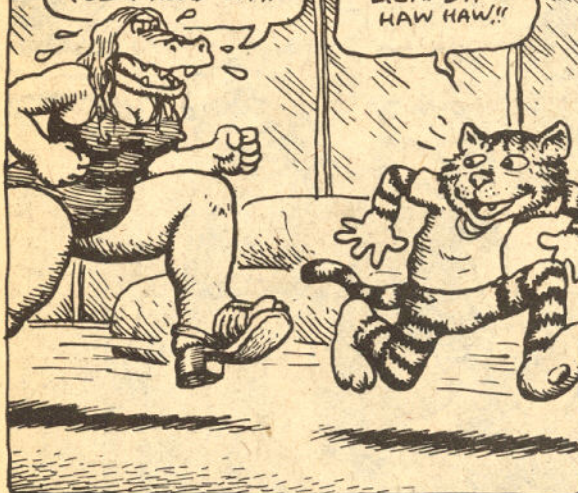


INSIDE, WE FIND THE BIG STAR HIMSELF, EN-GAGED IN TYPICAL DECADENT MOVIE-STAR PURSUITS!



YOU ASSHOLE!!
I'LL BITE YOUR
FUZZY HEAD OFF!!

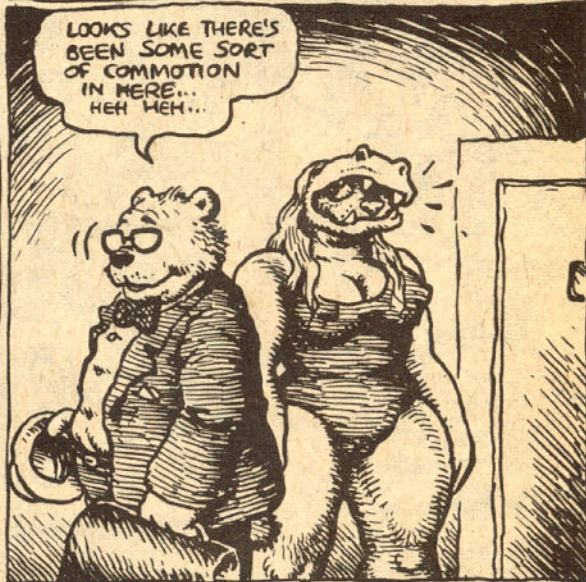
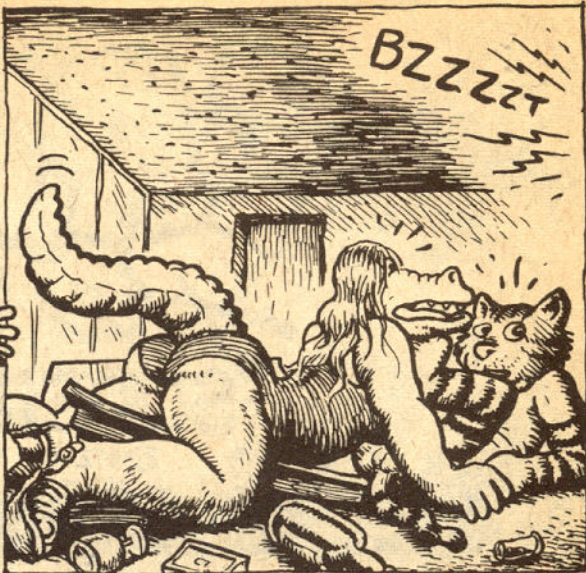
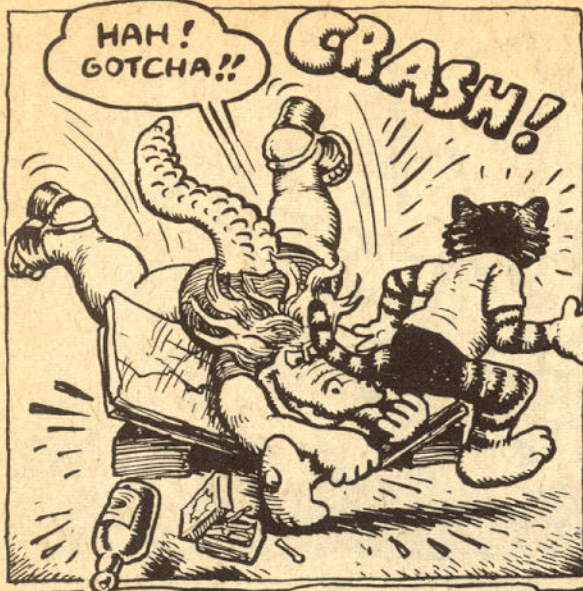
YAAH! YA
BIG UGLY
LIZARD!!
HAW HAW!!

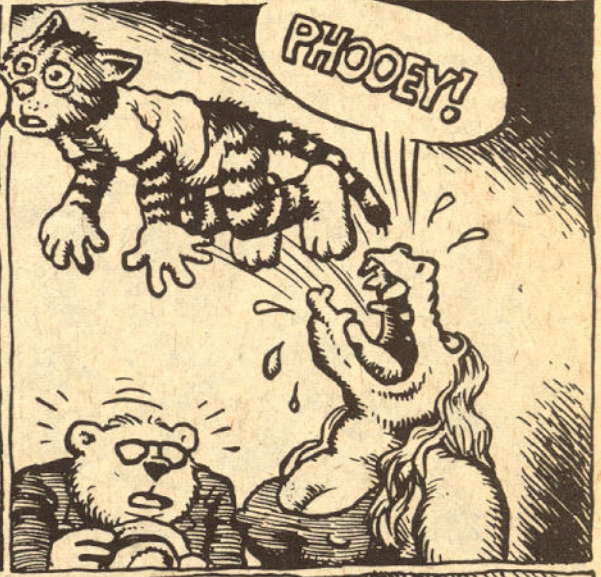
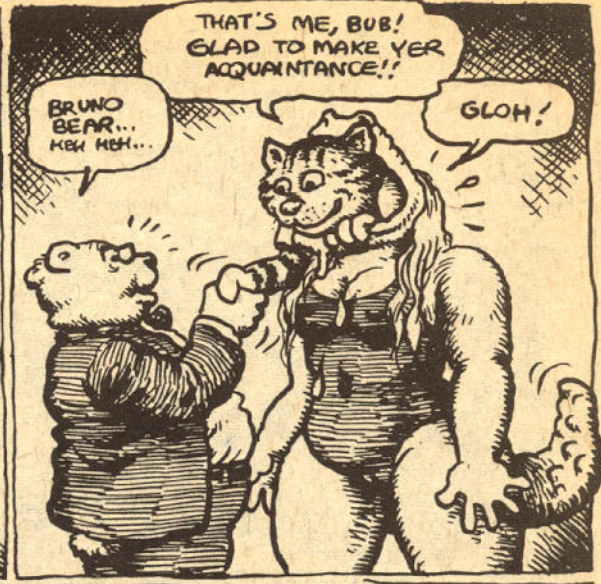


I KIN OUTRUN
YOU EASY, ABIGAIL!!
TA HA HA !!

WAIT'LL I GET THESE
JAWS AROUND YOUR
SKULL BONE! YOU
WON'T LAUGH
THEN!!









OH
REALLY?
HOW
INTRISTING!

SHE'S QUITE A
GIRL, THAT ABIGAIL!!
HER FATHER'S ABE ALLIGATOR,
TH' BIG FLORIDA SODA-POP
CZAR... ABIGAIL'S HIS PRIDE
AN' JOY!! SHE'S A
CHAMPEEN SWIMMER
AN' SOMETHING OF AN
ARTEEST!!



YEAH! I
KNOW
WHAT YOU
MEAN...
HEH HEH!

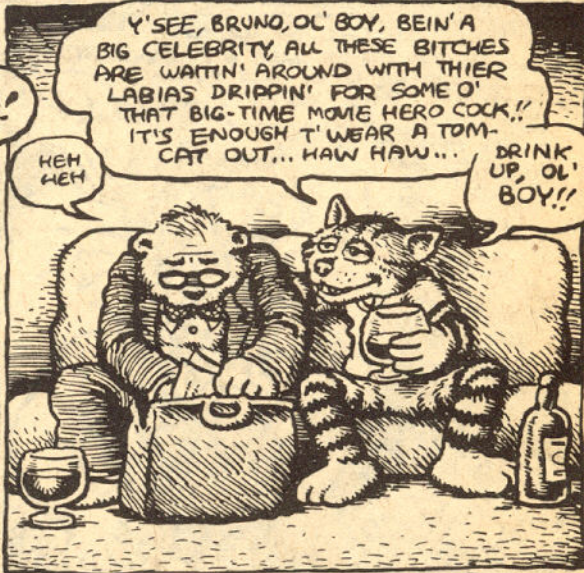
STRICTLY AN ARISTOCRATIC
CUNT, MAN!! NO SHIT!!
THAT'S HOW I LIKE 'EM,
Y'KNOW? TALL 'N' PROUD...
IT'S MORE FUN TO CUT 'EM
DOWN TA SIZE!!
HIA HIA HIA!!



WHEN I THINK OF ALL THOSE
YEARS WHEN I WUZ A COMPLETE
UNKNOWN, Y'KNOW? YEARNING FER
THEM HIGH CLASS HAUGHTY BITCHES!!
NOW ALL I GOTTA DO IS WHISTLE!
SHEET!! IT'S DISGUSTIN'!!

GLUG!

POP
SNAP



HEH
HEH

Y'SEE, BRUNO, OL' BOY, BEIN' A
BIG CELEBRITY, ALL THESE BITCHES
ARE WAITIN' AROUND WITH THIER
LABIAS DRIPPIN' FOR SOME O'
THAT BIG-TIME MOVIE HERO COCK!!
IT'S ENOUGH T'WEAR A TOM-
CAT OUT... HAW HAW...

DRINK
UP, OL'
BOY!!



LET'S GET DOWN
TO BUSINESS,
SHALL WE ??
I THINK WE CAN
GET THIS TAX
MESS STRAIGHTENED
OUT SO THAT YOU
WON'T HAVE TO GO
FOR BROKE...HEH
HEH...

SWELL...GREAT...
LOVE YA, BABY...YER
A PRINCE...I'VE ACQUIRED
A TASTE FER THE EX-
PENSIVE LIFE... DON'
WANNA HAFTA GIVE
UP ALL THIS JET-SET
CAROUSIN' I BEEN
INTO LATELY...



UH...THESE FIGURES
YOUR PRODUCER GAVE
ME FOR YOUR PERCENTAGE
ON TH' MOVIE CONTRACTS...
DO THEY LOOK CORRECT
TO YOU ??

AH, FUGGIT!!
I DUNNO...
PRODUCERS ARE
CHEAP CHISLERS...
WHO KNOWS...
FIGURES DON'T
LIE BUT LIARS
FIGURE!! HA
HA

GULP!

HOURS LATER

WHEW!
GLAD I FINELY
GOT THAT SHIT
OVER WITH!

...AND SO
TO BED!

...I'M
SOMEWHAT
DRUNK!

ZZZZ

AH, MY MY!
WHAT A PICTURE
OF ENTICEMENT!
WHAT A PHYSEEK!
WHAT A —

SNORE

LEMME JUST PUSH THIS
BIG OL' TAIL OUTA TH'
WAY HERE AN'—

BRRRRZZT!

ZZ-ZOP!
!?

HELLO?!

HEY FRITZ,
MAN! STEVIE!!
LIZ'N! Y'WANNA
COME TO A
SCRIPT CONFERENCE
T'MARRA
AT MY OFFICE?
WE GOT A
WINNER!!

I THINK WE'VE FOUND A TRULY
GREAT STORY HERE... MADE FOR
YA, KID! ALL ABOUT TH' PROBLEMS
OF LIVIN' IN TODAY'S TURBULENT
TIMES! REALLY
BEAUTIFUL, AND —

C'MERE
YOU CAT!!

BUT WE
HAVEN'T EVEN
WRAPPED UP
"FRITZ THE
CAT, SKI BUM"
YET!
WHATSIS
NOW?

HURRY
UP!

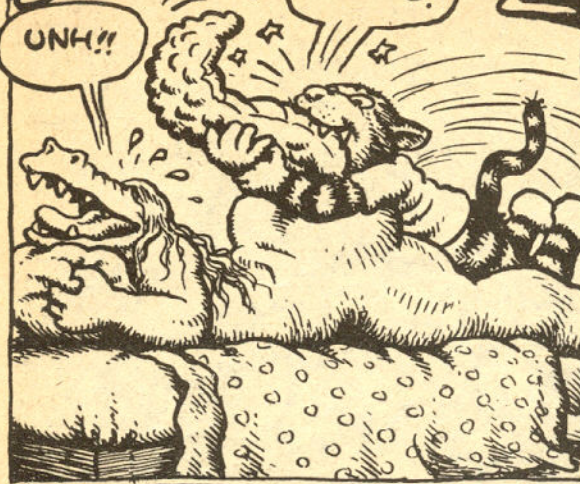
LIZ'N MAN, I KNOW YOU'RE GONNA
GO CRAZY WHEN YA READ IT! WE'RE
ALL REALLY EXCITED ABOUT IT DOWN
HERE... REALLY! HOW 'BOUT LUNCH
TAMARRA... MEET AT MY
OFFICE AT NOON?

OKAY
OKAY!
SEE YA
THERE!

NOW THEN!!

GNUNG!

UNH!!



NEXT DAY AT THE SCRIPT CONFERENCE...

WELL, I THINK IT'LL BE OUR BIGGEST SUCCESS SINCE THE FIRST "FRITZ" FILM! THIS STORY IS ONE IN A MILLION! RIGHT, RALPH, BABE?!

GRUNT

RIGHT, STEVIE!! TH' YOUTH MARKET'LL LOVE IT! AND YOU'LL BE BIGGER THAN EVER AFTER "FRITZ GOES TO INDIA" HITS TH' THEATRES!!



OKAY, GIVVIDAMEE! I'LL READ TH' PIECE O' SHIT! THANKS FOR TH' LUNCH, FELLAS!!

LET US KNOW, WILLYA? AND, REALLY, FRITZ! YOU'LL LOVE IT!!



HEY FRITZ! DON'T FORGET TA BE ON TIME FOR TH' JOHNNY GIRAFFE SHOW TONIGHT! OKAY??

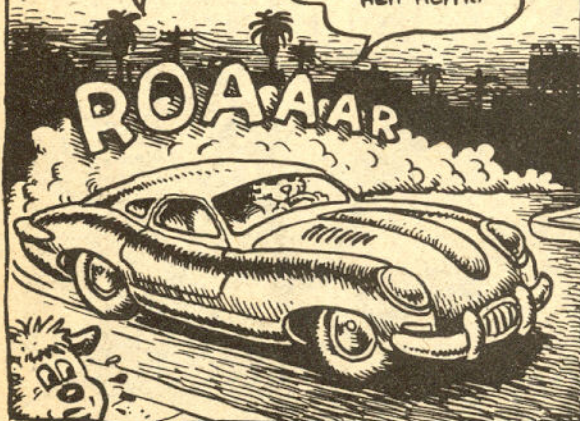
YEAH
YEAH
YEAH!
SEE YA LATER!!

YEAH, AN' WE GOTTA SHOOT A COUPLE RETAKES TAMARRA TA FINISH UP "SKI BUM" SO DONT GET TOO ZONKED OUT TONIGHT, KID! OKAY? HAH HAH!



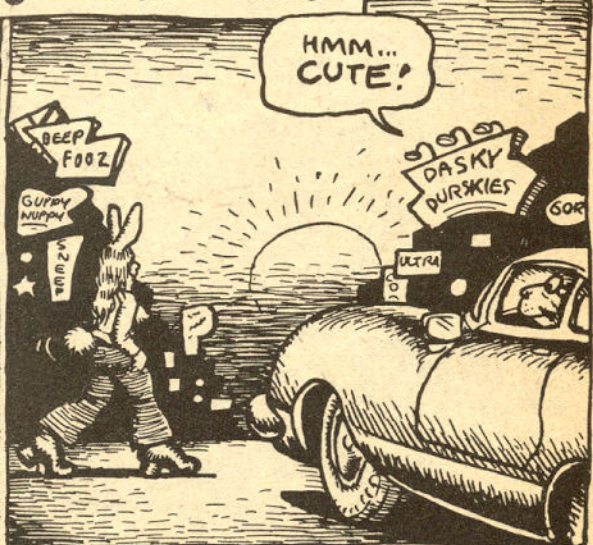
I GOT A FEW HOURS TA KILL BEFORE THAT GODDAMN TALK SHOW...

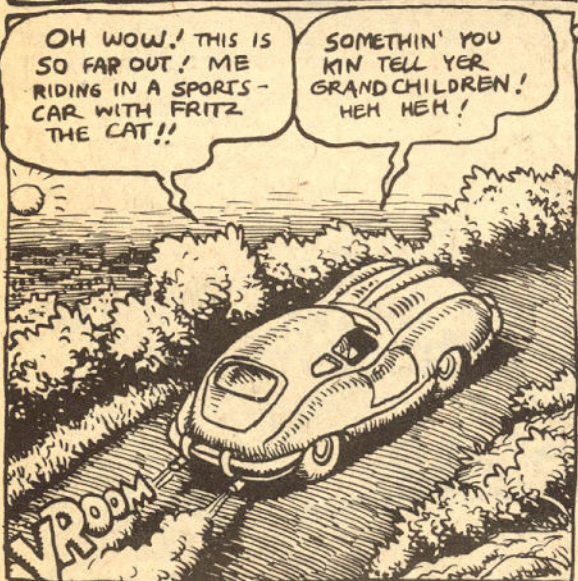
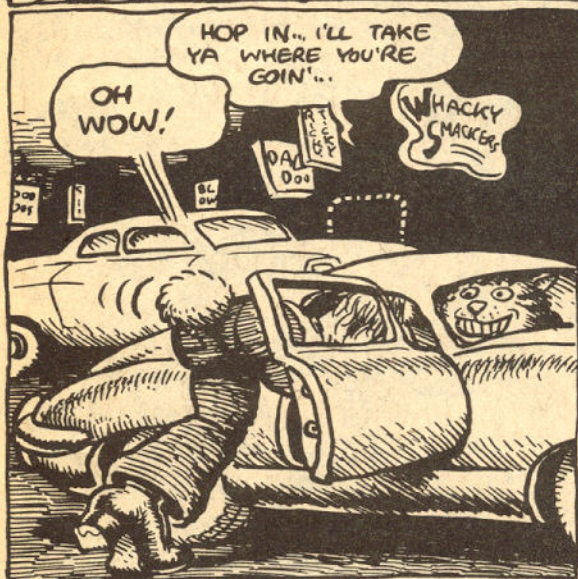
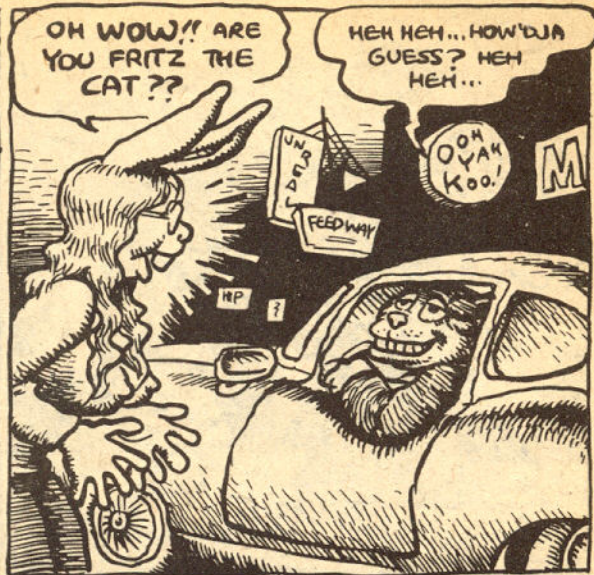
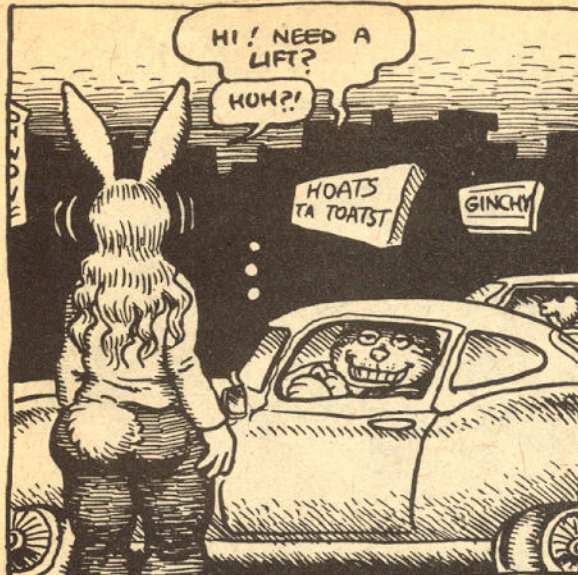
THINK I'LL GO CRUISE TH' STRIP... SHOW OFF MY LAMBERGHIA TO TH' KIDS DOWN THERE... HEH HEH...



ON SUNSET BOULEVARD -

HMM...
CUTE!





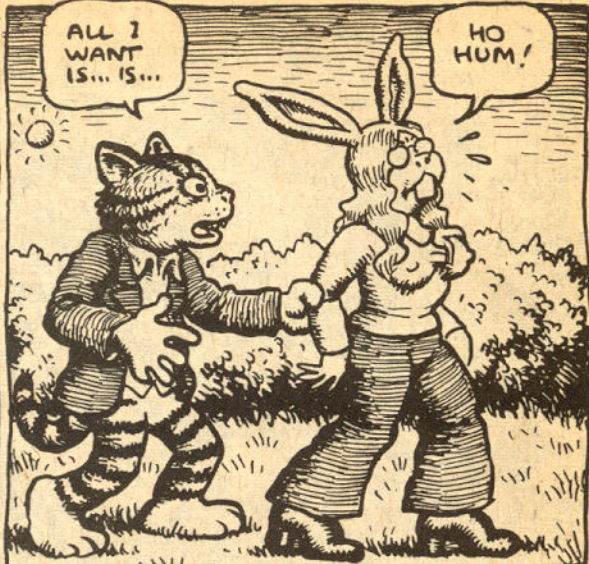
MASS MEDIA IS A TOTAL SHUCK! I'VE BEEN SHUCKED! YOU'VE BEEN SHUCKED! TH' WHOLE SYSTEM IS ROTTEN TO TH' CORE... SUCCESS HAS MADE ME BITTER 'N' CYNICAL!

TSK!



ALL I WANT IS... IS...

HO HUM!



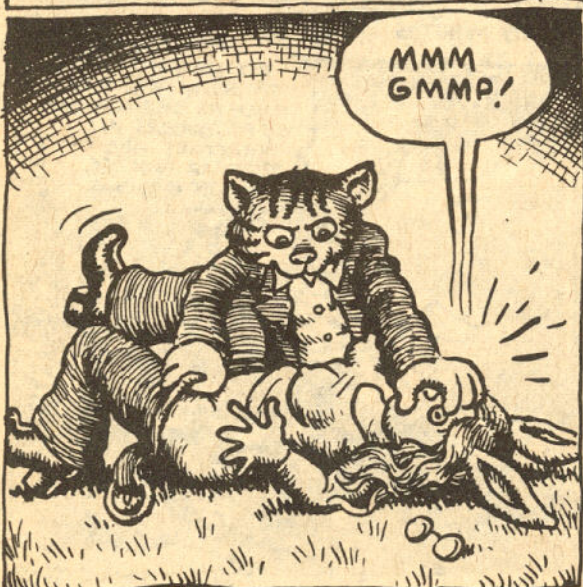
EEEEEEK!



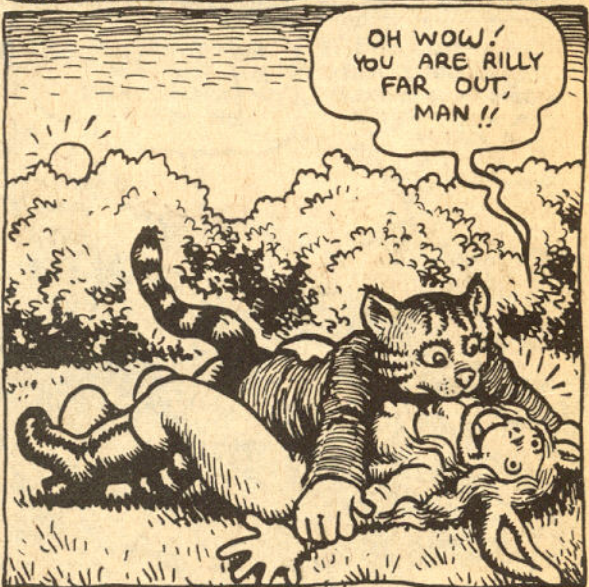
EEEH! WHAT ARE YOU DEWEENG!!
EEEYOW!



MMM
GMMP!

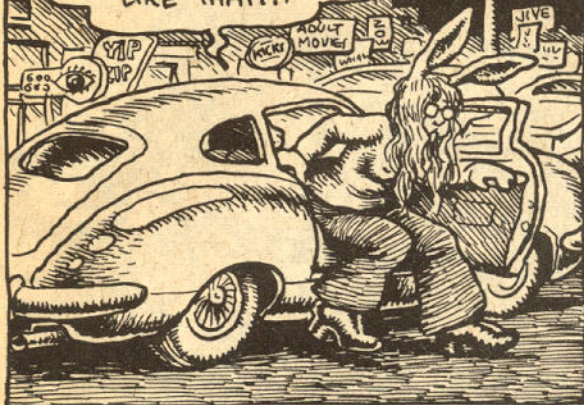


OH WOW!
YOU ARE RILLY FAR OUT,
MAN !!

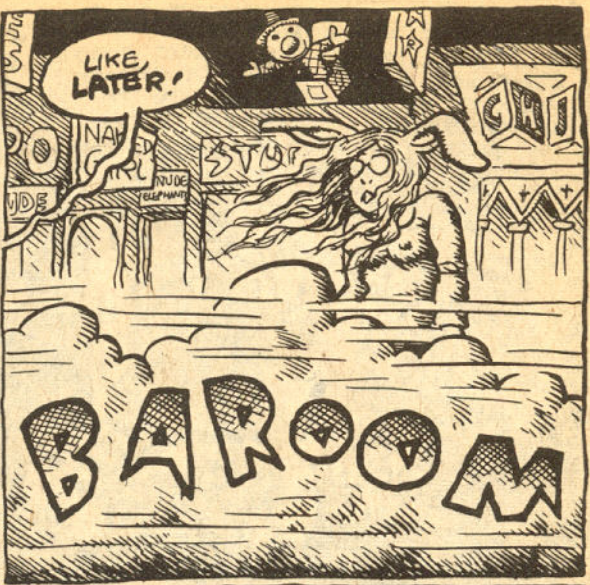


45 MINUTES LATER, BACK ON SUNSET BOULEVARD...

WELL, I GOTTA MAKE THAT TALK SHOW, KIDDO... 'S'BEEN REAL 'N' ALL LIKE THAT...



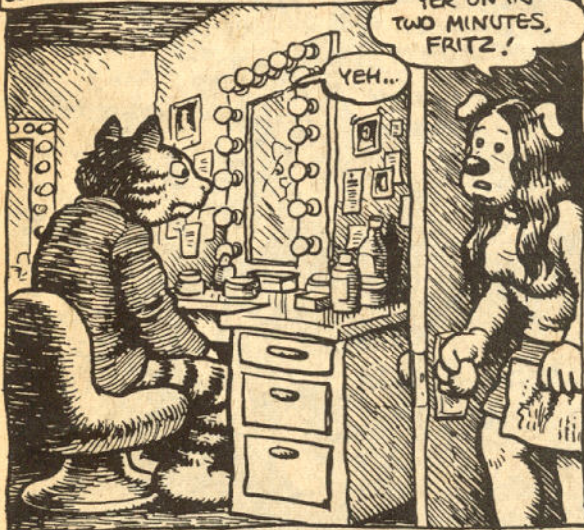
LIKE, LATER!



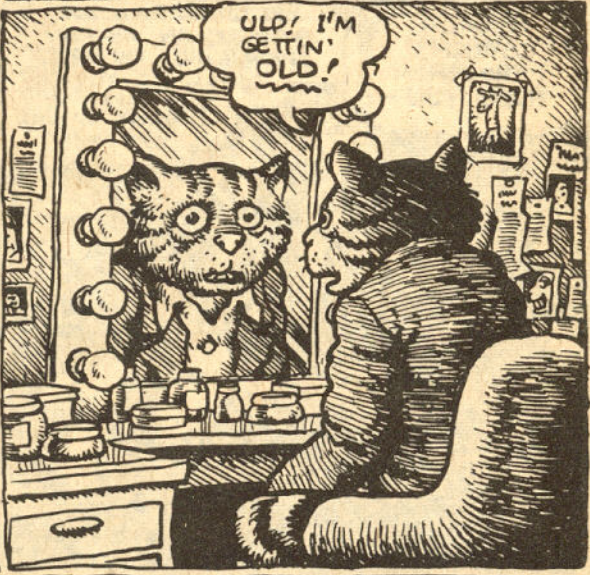
AT THE TELEVISION STUDIO...

YER ON IN TWO MINUTES, FRITZ!

YEH...



ULD! I'M GETTIN' OLD!



ON THE AIR...

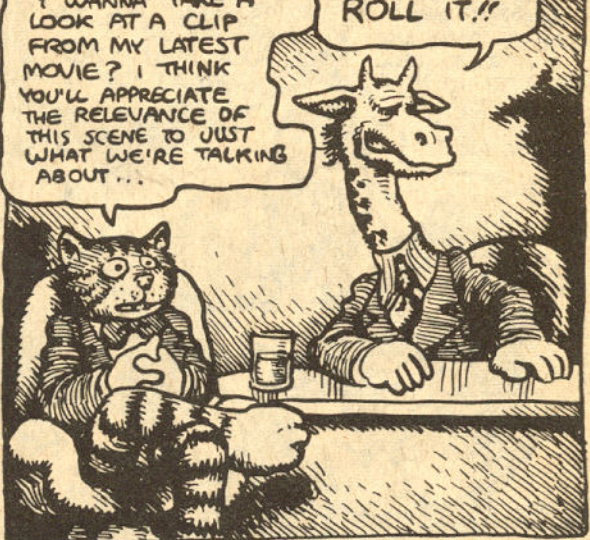
YEAH, I THINK THESE KIDS HAVE SOME POINTS WORTH CONSIDERING ABOUT OUR SOCIETY, JOHNNY... SOME OF THEIR GRIPES ARE LEGITIMATE... OF COURSE, ALOT OF WHAT IS CALLED THE "COUNTER-CULTURE" IS JUST IMMATURE SOPHOMORIC NONSENSE, BUT THERE'S SOMETHING TO BE SAID FOR THE NEW LIFE-STYLES THAT ARE EMERGING NOWADAYS...

TRUE TRUE...



SPEAKING OF WHICH, Y'WANNA TAKE A LOOK AT A CLIP FROM MY LATEST MOVIE? I THINK YOU'LL APPRECIATE THE RELEVANCE OF THIS SCENE TO JUST WHAT WE'RE TALKING ABOUT...

OKAY...LET'S ROLL IT!!



AFTER THE SHOW

HEY FRITZ, MAN!
GONNA BE A BIG
PARTY AT MICK
JAGUAR'S PAD
THIS FRIDAY! WHY'N'CHA
COME? LOTSA BOOZE
AN' LOOSE WOMEN!!
HA HA!

SOUNDS GOOD...
I'LL TRY 'N' MAKE
IT! SEE YA
LATER, MAN!



FRITZ!

HUH?!



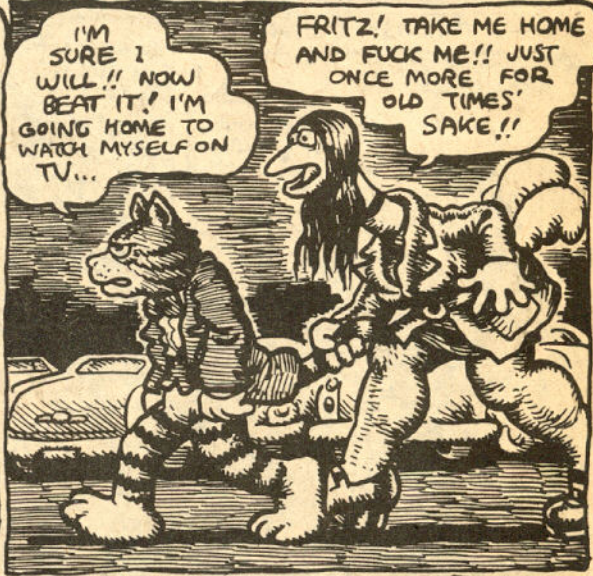
ANDREA
OSTRICH!!
I THOUGHT I
TOLD YOU—

YOU WERE SUCH AN
ASSHOLE ON THAT TV
SHOW!! JUST YOU WAIT!!
YOU'LL GET YOURS!!
YOUR KARMA IS
CATCHING UP WITH
YOU, MAN!!



I'M
SURE I
WILL!! NOW
BEAT IT! I'M
GOING HOME TO
WATCH MYSELF ON
TV...

FRITZ! TAKE ME HOME
AND FUCK ME!! JUST
ONCE MORE FOR
OLD TIMES'
SAKE!!



YOU CRAZY
CUNT!! HOW
MANY TIMES DO
I HAVE TO TELL
YOU TO KEEP
YER NEUROTIC
AGS AWAY
FR'M ME!!

I WON'T MAKE A FUSS!!
I PROMISE!! ALL YOU
HAVE TO DO IS
FUCK ME! PLEASE,
FRITZ! PLEASE?



YOU CAN DO ANYTHING
YOU WANT TO ME!

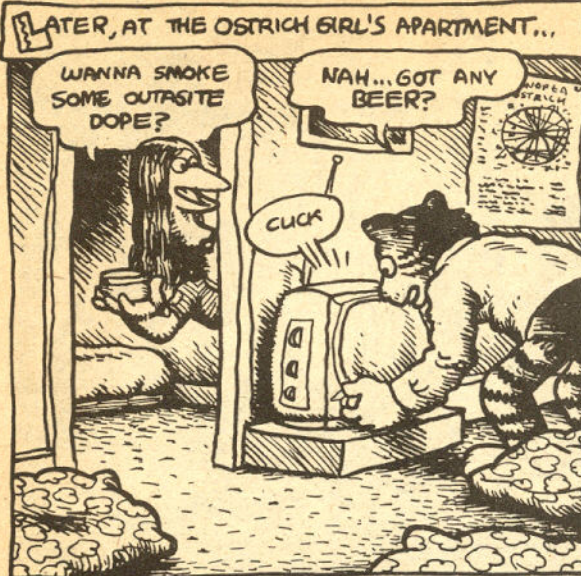
ANYTHING?

ANYTHING!!

HMMM

PANT...
HEAVE...
SIGH...





LATER, AT THE OSTRICH GIRL'S APARTMENT...

WANNA SMOKE SOME OUTASITE DOPE?

NAH...GOT ANY BEER?

CLICK



SURE!! I'LL GET IT!

SO HOW'S YER DANCING CAREER COMIN' ALONG, ANDREA?



I'M GETTING BETTER EVERY DAY! DANCING IS SO THERAPUTIC FOR ME!

WATCH THIS!

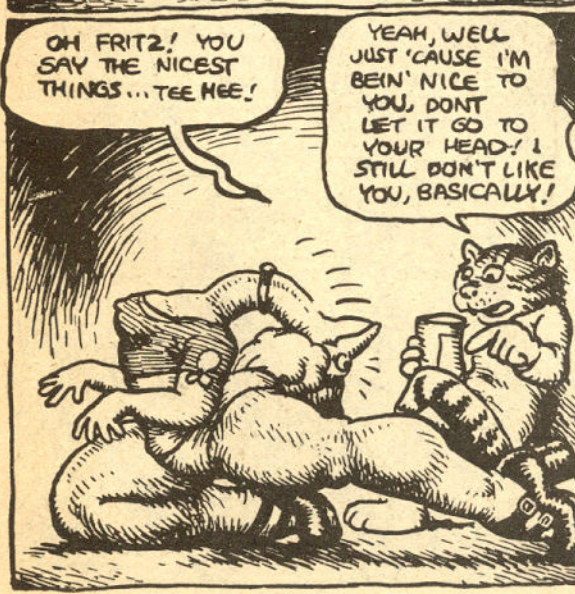
I MEAN, ARE Y' MAKIN' ANY MONEY AT IT?

SHLUUP



TSK! THAT'S ALL YOU EVER THINK ABOUT IS MONEY! FASCIST! AS A MATTER OF FACT, I MAY BE GETTING INTO A CHOREOGRAPHY GROUP... THEY DO TEEVEE SHOWS...

YOU DO HAVE A NICE BODY! I HAVE TO ADMIT!



OH FRITZ! YOU SAY THE NICEST THINGS... TEE HEE!

YEAH, WELL JUST 'CAUSE I'M BEIN' NICE TO YOU, DONT LET IT GO TO YOUR HEAD! I STILL DON'T LIKE YOU, BASICALLY!



SIGH...THINK I'LL GET DRUNK, TOO! WHAT THUH HELL!

OH BOY! HERE I AM!! LEMME TURN TH' SOUND UP!

GLUG

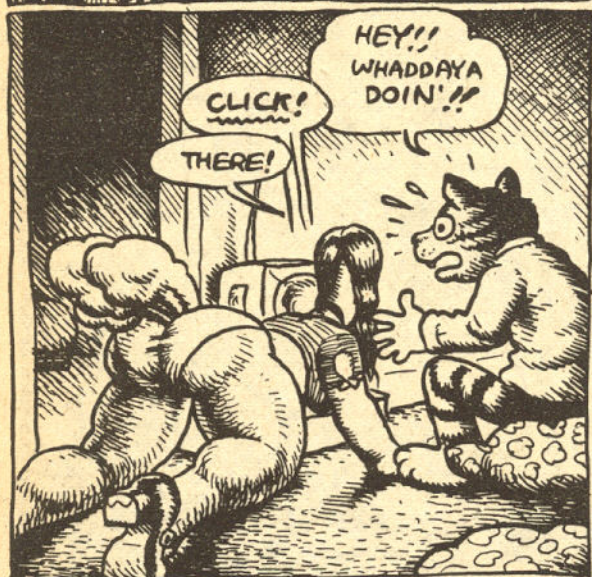
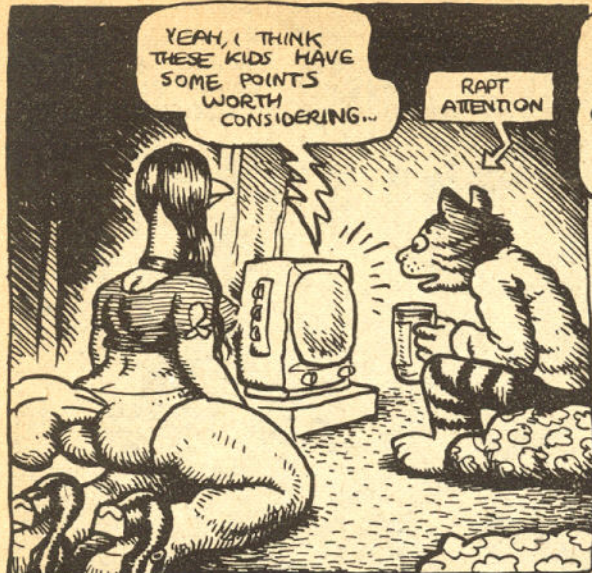
CLAP
YAY CLAP
CLAP
WHISTLE CLAP

YEAH, I THINK
THESE KIDS HAVE
SOME POINTS
WORTH
CONSIDERING...

RAPT
ATTENTION

OH
GHOD
YOU'RE
SO
CONCIETED!!
I CAN'T
BELIEVE
IT!!

SOME OF THEIR
GRIPEs ARE
LEGITIMATE....



CLICK!

THERE!

HEY!!
WHADDAYA
DOIN'!!



I DIDN'T INVITE
YOU OVER HERE SO
YOU COULD LOOK AT
YOURSELF!!

LET'S GET
IT ON!!

WHAT'S
YER
RUSH?!

JEEZIZ!

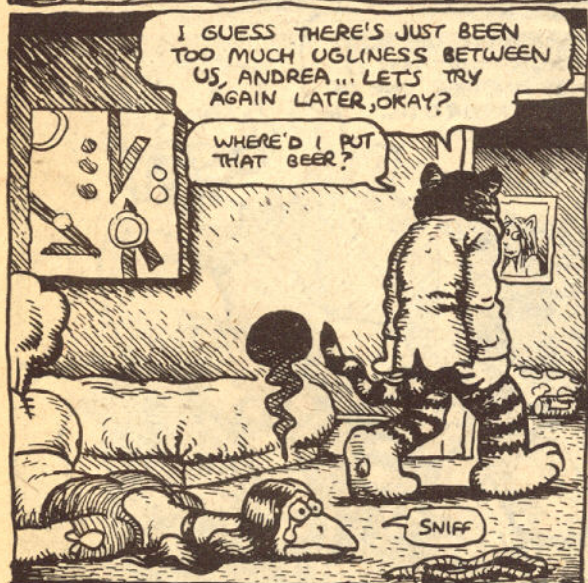
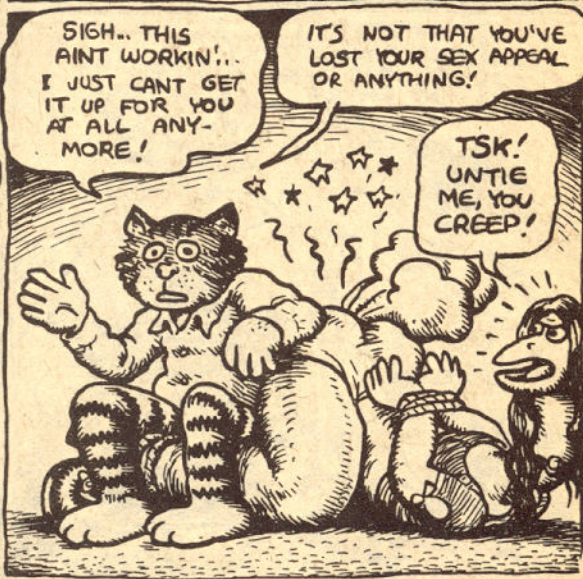
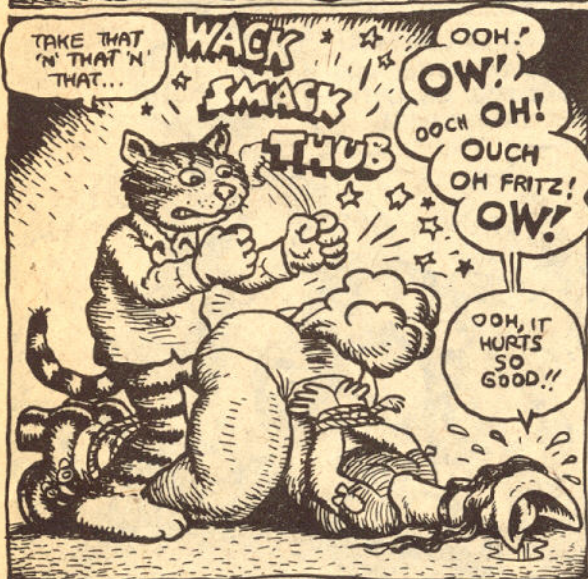
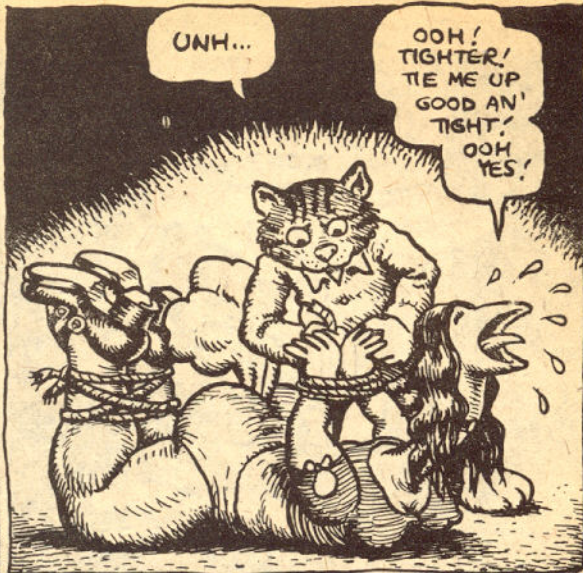


MMMNNUNGH!



SIGH...I'M NOT IN
TH' MOOD, ANDREA...
REALLY! I ALREADY
SCORED TWICE TODAY!
THAT'S ABOUT ALL I CAN
HANDLE ANYMORE...
GETTIN' ON IN YEARS,
YA KNOW...

OH BULLSHIT!
I'VE ALWAYS BEEN
ABLE TO TURN YOU
ON SEXUALLY
BEFORE!!



10 MINUTES LATER

OKAY, IT'S OVER,
ANDREA! NOW I'LL
PAY ATTENTION TO YOU!
YOU GOT ANY MORE OF
THIS BEER?

ANDREA?

DOLLING?

CLICK

SHE'S BEEN AWFULLY
QUIET IN THERE... I DON'T
LIKE IT...

YOU NEVER KNOW
WHEN A PERSON LIKE
THAT MIGHT ATTEMPT
TO COMMIT SUICIDE
OR SOMETHIN'...

OH NO!
SHE'S HIDING
HER HEAD UNDER
THE CHAIR!!

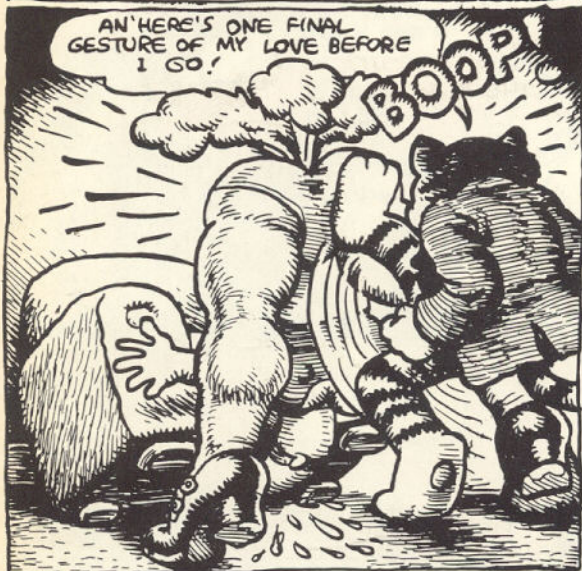
ANDREA, YOU
DUM OSTRICH!!
COME ON OUTA
THERE, WILL
YA!?

HEY STOOPID!!
C'MON! LET'S FUCK!!
I'M HORNY NOW!

LET'S
DO IT!
WHADDAYA
SAY!?

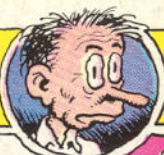
POKE
JAB

ANDREA, WE BOTH
KNOW THAT THIS IS
JUST ANOTHER ONE OF
YOUR NEUROTIC
ATTENTION
GETTING
DEVICES!!

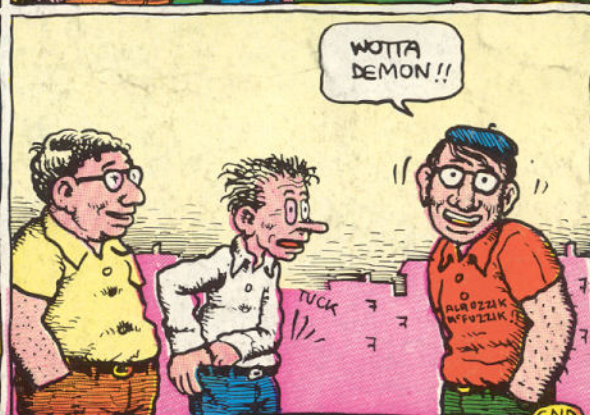
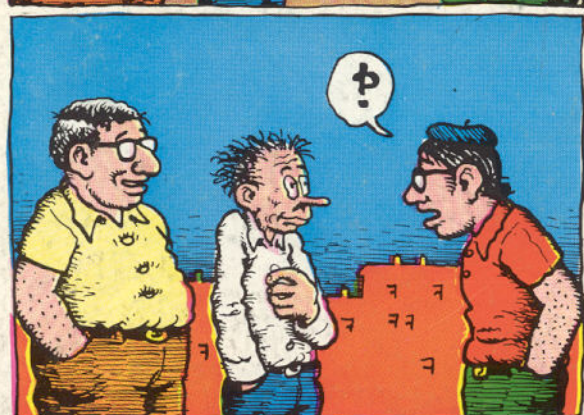
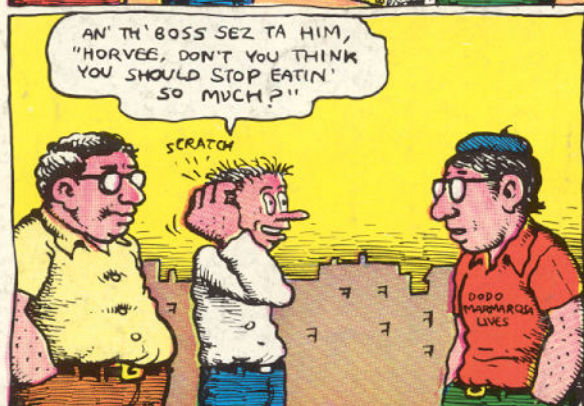
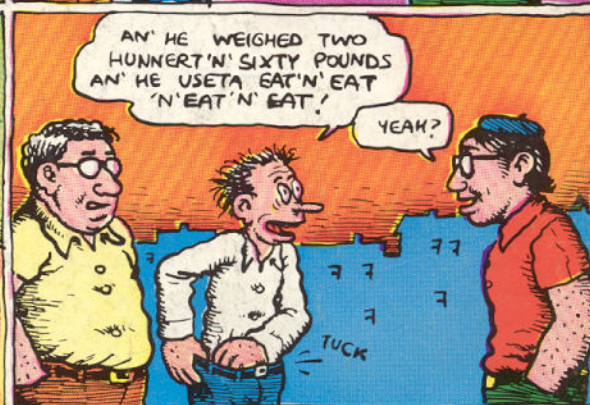
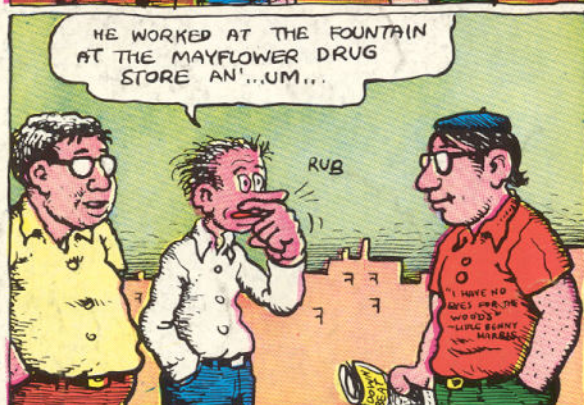
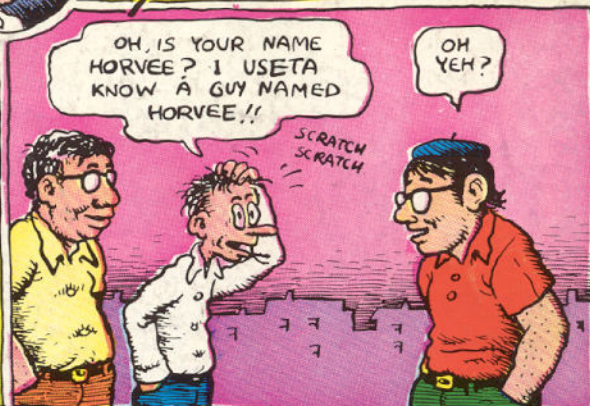
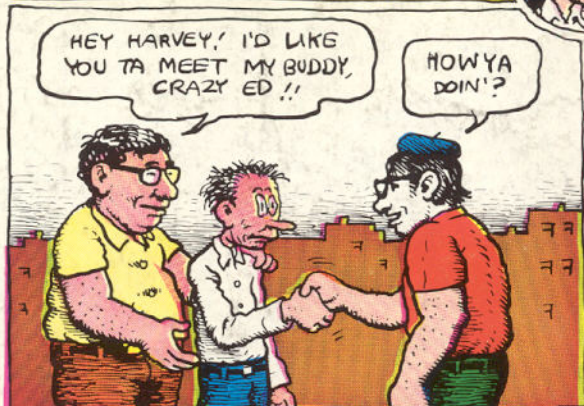


THE **END!**

Brilliant American Maniacs Series



NO. 1: **CRAZY ED**
by HARVEY PEKAR AND R. CRUMB



END